

River Room

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<i>Ballantine Of Duck Foie Gras, Warm Sauternes Jelly</i>	11.50
<i>Pan Roasted Scallops, Pumpkin Risotto & Parsley Oil</i>	10.50
<i>Soup Of Honeyed Parsnip, with Ravioli of Cep</i>	6.00
<i>Warm Salad of Pork, Pickled Apples, Lentils du Puy</i>	7.50
<i>Lasagne Of Iberico Ham & Langoustine, with Chestnut Emulsion</i>	10.50

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<i>Venison loin Cutlet, Sautéed Sweet Breads & Mead Syrup</i>	22.00
<i>Monkfish Osso Buco, with Spinach, Parsley Potatoes, Girolles & Veal Jus</i>	19.00
<i>Mallard Duck, Jerusalem Artichoke Purée, Salad of Beetroot and Red Chard</i>	20.00
<i>Fillet of Beef, Braised oxtail, Roast Shallots and Bone Marrow</i>	24.00
<i>Roast & Poached Pigeon, Essence of Prunes & Foie Gras</i>	19.00
<i>Fillet Of Turbot & Haricot Bean Cassoulet with Cockles</i>	21.00

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<i>Crab Apple Caramel & Apple Sorbet</i>	7.00
<i>Bitter Chocolate Delice with Pine Kernal Ice-Cream</i>	7.00
<i>Green Cardamon Brulee with Coconut Ice & Pineapple</i>	7.00
<i>Wild Berry Pannacotta with Milled Pepper Biscuit</i>	7.00
<i>Irish & French Cheeses with Homemade Crackers</i>	9.00

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<i>Coffee & Petit Fours</i>	5.00
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A discretionary 12.5% service charge is added to your bill

River Room

Dessert Menu

Crab Apple Caramel & Apple Sorbet 7.00

Bitter Chocolate Delice with Pine Kernal Ice-Cream 7.00

Green Cardamon Brulee with Coconut Ice & Pineapple 7.00

Wild Berry Pannacotta with Milled Pepper Biscuit 7.00

Irish & French Cheeses with Homemade Crackers 9.00

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Coffee & Petit Fours 5.00