

Tarragon

dining by Marvin

Menu 3

Amouse Bouche

Starters

Chicken skin biscuit; smoked cream cheese; Prawns rossi tartar; pistachio dust; micro cress saladette

Or

Slow cooked lamb shoulder, hand pulled and wrapped in spring roll pastry, cucumber saladette and chickpea alioli

Or

Paccheri with Black Angus beef mince, mushrooms, sweet peppers and macademia nuts

Or

Smoked Moulard Duck breast Carpaccio, topped with house reduced balsamic cream, finished off with a red current & walnut topped crostino, chili apple chutney

Main courses

Local red king prawns, baked in garlic-infused olive oil, wine & herbs

or

Fresh fish cooked either "al sale", flambéed at your table & filleted on to your plate, or filleted & cooked in white wine, garlic & herbs

Or

Warm Octopus, cooked in garlic, kalamatta olives, capers, wine, chili & cherry tomato marmalade

or

Black Angus prime cut fillet, sauce of your choice

or

Grilled milk-fed Veal

(All mains are served with sauteed potatoes & pan fried veg)

(Vegetarian options also available)

Desserts

Choice from our speciality daily menu

€47.50 per person