

U&Co.

Al Fresco Dining

Easter
Menu

31ST MARCH - 3 COURSE SET MENU - LIVE MUSIC
€70 PER PERSON. DRINKS NOT INCLUDED



Amouse Bouche

STARTER

Cured Salmon Tartar

with Smoked Cauliflower, Caviar and Dill

or

Duo of Duck

Cured Breast & Crispy Croquette with Lambs Lettuce, Pickled Beetroots and Raspberry Vinaigrette

or

Smoked Scamorza Cheese Arancini (V)

with Mushrooms, Truffled Spinach Leaves and Sweet Tomato Vinaigrette



MAINS

Slow Cooked Lamb Shank

with Polenta, Vegetables, Gremolata and Red Wine Jus

or

Portuguese Seafood Rice with Saffron

with Scallops, Prawns, Clams and Ria Formosa Sapphire

or

Poached Egg with Orreciette Pasta (V)

with Sautéed Broccoli, Basil, and Cherry Tomato



DESSERT

Orange & Almond Cake

with Vanilla Ice Cream

or

Black Forest Brownie

with Whipped Cream and Sour Cherry

