

THE EDDISON

RESTAURANT

Private Dining & Group Dinner Menus

Menu 1 €100

Duck Liver, Gingerbread and Port

or

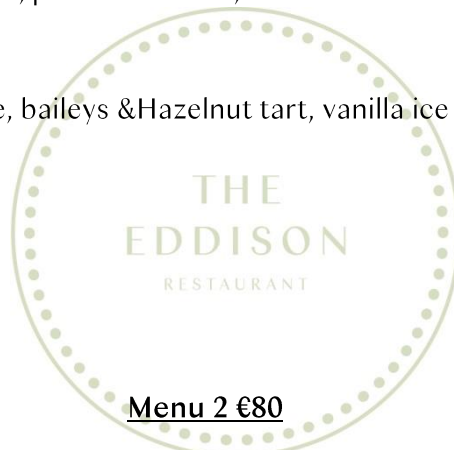
Oxtail Consommé, Ravioli of oxtail and truffle

Butter Poached Lobster Vanilla, Carrot and Lemon Verbena

or

Fillet of Beef, potato & truffle, sautéed tender broccoli

Chocolate, baileys & Hazelnut tart, vanilla ice cream



Menu 2 €80

Duck Liver Terrine Sauternes Jelly, Brioche

or

Roast Sea Scallops Celeriac, Apple and Hazelnut

Fillet of Veal, Smoked Bone Marrow, fricassee of wild mushroom & thyme

Or

Roast turbot, langoustine consommé, tarragon, carrot & sherry

Banana & Yogurt Mousse, Caramelised Hazelnut

All menus are subject to seasonality, market change and weather

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Menu 3 €70

Ceviche of Scallops, citrus & shaved vegetables

Or

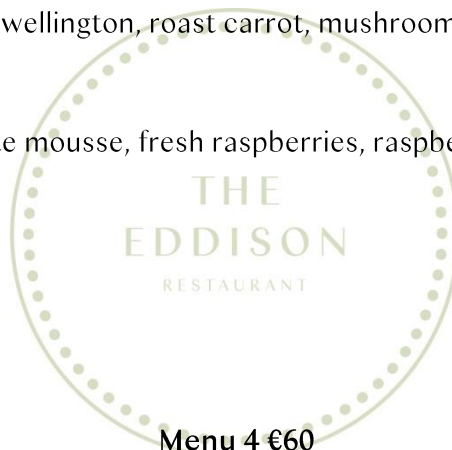
Loin of rabbit, blackberry vanilla, parsnip

Line caught wild Seabass, fennel, artichoke, caramelised orange

or

Fillet of Beef wellington, roast carrot, mushroom & madeira jus

Chocolate mousse, fresh raspberries, raspberry sorbet



Menu 4 €60

Jerusalem artichoke soup, truffle & crisp artichokes

Or

Cured and smoked salmon, dressed potatoes, frisee, crisp bread

Cutlet and Fillet of Lamb, Courgette Purée, Artichoke and Olive Basil Scented Jus

or

Guinea Fowl Salted Grapes, Salsify and Lovage

Vanilla Yogurt Panna Cotta, Pineapple & Mint

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