



Enjoy a taste of Cyprus Avenue at Home during lockdown with our 4x course set menu below, prepped and packaged by our chefs for you to finish off at home at your own convenience.

Breads and tapenade to start, a choice of x1 starter, x1 main course and x1 dessert for £30 per person.

Full cooking instructions provided.

To Begin.....

CA Bread selection, hop butter, tapenade

Starters

Crispy duck pancakes, mandarin & Burren balsamic marmalade
Mushroom pancakes, mandarin & Burren balsamic marmalade
BBQ Pork & Sporeshore mushroom dumplings, black vinegar dressing
Portavogie prawn ravioli, café de Paris Butter
Goats cheese & red pepper tart, watermelon & pine nut salad

Mains

Grange Farm chicken cooked in Long Meadow Cider, salami, potato gnocchi
Braised boneless beef ribs ala Ballybeen, stout sauce, cheddar dumpling
Spiced cod, coconut curry, violet rice ball, cucumber riatá
Vegan nut roast, miso gravy, crispy potatoes and roast veg
Baked gnocchi ala sorrentina, Ballywalter mushroom, Young Buck, pickled walnut
Wellington of beef fillet for 2 – red cabbage, roast veg, boulangerie potatoes (**£7.50** supplement per person)

Dessert

Sticky toffee madeleines, salted caramel sauce
Raspberry and pistachio cheesecake, white chocolate macaron
CA smoked chocolate ganache and passionfruit tart
Strawberry Panna Cotta, honeycomb granola

£30pp