



GROUP MENU DINNER 2023

STARTERS

Burrata with dried tomatoes, pesto and a Parmesan crisp
Tuna tartare with watermelon, pickled shallots and harissa sauce
Chicken liver pâté with brioche, kumquat, cider gel and puffed buckwheat
Beef tartare with caper mayo, shallots and brioche

MAINS

Brussels sprouts with broccoli cream, sugar snap peas, Romanesco broccoli, pickled courgette and quinoa
Cod with pea cream, new potatoes, shitake mushrooms and a white wine & lemongrass sauce
Quail with carrot cream, mini-corn, chanterelle mushrooms and a red wine & redcurrant sauce
Beef cheek with parsnip cream, roasted carrots, broccoli and blackcurrant sauce

DESSERTS

Lemon panna cotta with meringue, lemon cream and lavender ice cream
White chocolate ganache with redcurrant gel, sable cookie and redcurrant sorbet
Glazed mango cream with hazelnuts, chocolate foam and mango gel

GROUP MENU PRICES

Starter + main: €34
Main + dessert: €28
Starter, main + dessert: €41

Rannahotell group menus are designed for groups of at least 15 people.
Orders must be placed at least five working days in advance.
The selected menu applies to everyone in the group.

Please submit any details of special dietary requirements or allergies with your order so that we can offer the most personalised and flexible solution.