

SQUARE GASTRO BAR 3-COURSE MENU

€ 35.50 per person | Minimum of 15 persons



Starters

Tomato, Stracciatella & Pistachio

A selection of seasonal tomatoes, creamy stracciatella, toasted pistachios, baby spinach, micro herbs and aged balsamic, served with sourdough bread

or

Ravioli Carbonara e Cacio e Pepe

Ravioli filled with guanciale and pecorino, served with a silky cacio e pepe sauce and finished with crispy guanciale

or

Seafood Risotto

Creamy risotto with mussels, clams and squid, finished with tomatoes, garden herbs and a rich tomato-prawn sauce

Main Courses

Pan-Seared Scottish Salmon

Scottish salmon served with bok choy, creamy leeks, green asparagus and beurre blanc

or

Chicken Ballotine

Local chicken breast stuffed with Applewood cheese and chicken sausage, served with chicken velouté, chorizo and king oyster mushrooms

or

USDA Beef Tagliata

Grain-fed USDA beef tagliata served with rocket leaves, cherry tomatoes, Parmesan and extra virgin olive oil

Dessert

Homemade Snickers

Homemade Snickers-style dessert served with vanilla ice cream

