Set Menu C

Maltese Nibbles

galletti,
homemade bigilla,
bread with tomato paste & veg concasse,
peppered cheese

STARTER

Sweet Corn & Coconut Soup
with smoked chicken

or

Tagliatelle Wild Boar Ragu`
pasta tossed in a rich, slow cooked wild boar, red wine

or

Vegetable & Feta Cheese Strudel
savoury baked pastry filled with vegetables, feta & herbs.
Served with tomato salsa

MAIN COURSE

Confit Duck Legs
slow cooked duck legs with a teriyaki glaze & a raspberry dressing

or

Seabass
seabass fillet with salmon & prawn mousse.
Served with baby spinach, lemon & dill beurre blanc sauce

or

Local Pork Tomahawk
with carob jus, coriander & fennel seed, roasted onion

All mains are served with one of the following:
roasted potatoes, french fries, salad, grilled vegetables

DESSERT

Choice of homemade desserts

Peanuts

Price: € 45
Minimum 12 persons

il-Barri