



GROUP MENU DINNER 2024

STARTERS

Jerusalem artichoke carpaccio with pesto and dried tomatoes
Whitefish ceviche with lemon mayo, radish and shoestring potatoes
Steak tartare with caper mayo, shallots and bread wafers
Foie gras with kumquat, sea buckthorn berry gel and puffed buckwheat on brioche

MAINS

Leek confit with oyster mushroom, leek cream, vegan Parmesan cheese and oyster mushroom & prosecco sauce
Pike perch with cauliflower cream, asparagus, bimi, dried fennel and apple cider sauce
Rabbit with smoky creamed potatoes, garden vegetables and piquant sauce
Fillet of duck with scorzonera cream, baby carrots, romanesco and cherry sauce

DESSERTS

Lemon panna cotta with meringue, lemon cream and lavender ice cream
White chocolate ganache with red currant gel, sablé cookie and red currant sorbet
Glazed mango cream with hazelnuts, chocolate mousse and mango gel

GROUP MENU PRICE

Starter + main: €34

Main + dessert: €28

Three courses: €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.