

GROUP MENU

DINNER

STARTERS

Salmon mosaic with black garlic aioli, vinegar cucumber and yuzu miso sauce
Beef tartare with smoked mustard seed mayonnaise, cured egg yolk, Kolotsi Farm truffle cheese and brioche
Cured duck with goat cheese, kumquat, sea buckthorn and Jerusalem artichoke crisps
Wild mushroom cream soup with truffle oil, roasted onion and sautéed mushrooms (V)

MAIN COURSES

Sea bass with turnip cream, parsnip crisps, baby turnips and sparkling wine-tarragon sauce
Rabbit confit with smoky potato cream, vegetables and spiced sauce
Duck breast with parsnip cream, roasted carrots, romanesco and black plum-red wine sauce
Cauliflower steak with cauliflower cream, white asparagus, brown butter and truffle-white wine sauce (V)

DESSERTS

Chocolate mousse brownie with raspberry gel, toffee sauce and raspberry sorbet
Raspberry panna cotta with mint crumble, raspberry foam and tuile biscuit
White chocolate ganache with cranberry gel, sablé biscuit and cranberry sorbet
Caramelised sous vide pineapple with roasted pistachios and coconut ice cream (V)

Starter and main course **38 €**
Main course and dessert **33 €**
3-courses **46 €**

Rannahotell's restaurant group menu is available for a minimum of 10 guests and the pre-order time is at least 5 working days. Please inform us of any dietary requirements or allergies when placing your order, so we can provide the most personalized and flexible solution. The group menu requires the same selection for all guests.