

*Farragon*  
*dining by Marvin*

# CHRISTMAS DAY LUNCH 2017

Amouse bouche

*Roast turnip and sweet potato soup topped  
with micro cress and caramelised onions*

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## Starters

*Octopus carpaccio, caper berries, dried olive powder, sesame seed oil, orange foam*

or

*Mozzarella, basil and tomato croccantoni with a tomato butter*

or

*Lamb shoulder and Moroccan couscous wrapped in filo pastry with slivered almonds,  
yoghurt and mint spread*

or

*Black Angus beef artisan pasta, finished with notes of truffle crème fraiche*

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## Main Courses

*Fresh filleted Ombrina, pistachio and parmesan crust, garlic and citrus oil,  
parsley and chardonnay velouté*

or

*Christmas turkey stuffed with apricots, cashews, quail and veal mince,  
served with turkey and wine jus*

or

*Black Angus rib eye lava grilled and served with a black truffle and pepper sauce*

or

*Barbary Duck breast, orange and wild berry glaze, compote gluten biscuit*

*(Vegetarian option also available)*

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## Dessert

*Tarragon special christmas dessert*

€65 per person  
Kids under 12 ½ price