

# Valentine's Menu



€49.95 PER PERSON

## *Amuse Bouche*

### **Carlingford Rock Oysters**

Served with Apple & Cucumber Salsa  
(3)

## *Starter*

### **Spiced Carrot, Coconut & Ginger Soup**

With Toasted Seeds  
(2, 4, 7, 10, 12)

### **Pork Belly**

With Cauliflower Puree, Apple, Watercress, Port Jus & Apple Gel  
(1, 7, 9, 14)

### **Gin & Beetroot Cured Salmon**

With Pickled Cucumber, Sea Herbs, Horseradish Aioli, Dill Oil & Whiskey Crumb  
(2, 4, 5, 7, 12)

### **Roasted Butternut Squash Salad**

Honey Roasted Butternut Squash, Pickled Courgettes, Dressed Leaves topped with Crumbled Feta Cheese  
(7)

## *Main Course*

### **Organic Chicken Supreme**

Sweetcorn Puree, Stem Broccoli, Crispy Parma Ham, Parmesan Tuile finished with a Wholegrain Mustard Sauce & Parsley Oil  
(7, 9)

### **Grilled Seabass**

Pickled Fennel, Warm Potato Salad finished with a Prawn Bisque & a Squid Ink Tuile  
(2, 3, 5, 7, 8)

### **12 Hour Beef Cheek - €8 supplement**

Cauliflower Puree, Course Wholegrain, Fondant Potato finished with a Rich Gherkin Jus and Game Chips  
(1, 7, 9)

### **Wild Mushroom Risotto**

Cooked in a Crème Fraiche Sauce, Topped with Soft Goats Cheese & Crispy Leeks  
(2, 7)

## *Sides €4.50 each*

Parmesan Truffle Fries (7)  
Creamed Spinach with Pine Nuts & Nutmeg (7, 10)  
Mac & Cheese (2, 7)  
Whipped Olive Oil Mash (4, 7)

## *Dessert*

### **Strawberry and Chocolate**

Chocolate Dome, Strawberry Macaroon, Chocolate Soil, Strawberry & Lime Salsa & Chocolate Ganache  
(2, 4, 7)

### **Pavlova**

Mango & Passion Fruit Salsa with Chantilly cream  
(4, 7)

### **Apple Tarte Tatin**

Topped with Warm Apple Compote, Apple Crisps & Vanilla Bean Ice Cream  
(2, 4, 7)



Allergen Information

1 - Celery; 2 - Gluten; 3 - Crustaceans; 4 - Eggs; 5 - Fish; 6 - Lupin; 7 - Dairy; 8 - Mollusc; 9 - Mustard; 10 - Nuts 11 - Peanuts 12 - Sesame Seeds; 13 - Soya; 14 - Sulphur Dioxide