

Valentine's Menu 2019

Tasting of Smoked Salmon & Scallop

Cucumber Dressing, Celeriac Puree, Trout Caviar

Smoked Duck breast & Orange

Beluga Lentils, Red Cabbage Jus

Wild Mushroom Veloute

Truffled Brioche, Trompette Mushrooms

Warm Salad of grilled Vegetables

Roasted Beetroots, Sourdough Croute

Kerry Beef Fillet & Oxtail Croquette

Sweet Potato Fondant, Irish grown Baby Carrots, Madeira Jus

Fillet of Atlantic Cod

Cucumber, Potato, Black Bacon, Golden Raisin, Verjus

Slow Cooked Lamb Shoulder

Mediterranean Vegetables, Green Beans, Saffron Mash

Grilled Cauliflower & salt baked Celeriac

Pearl Barley, Tomato & Ginger Relish, Pickled Cabbage

Signature Chocolate Mousse

Caramel Fondant, Raspberry, Baileys Ice cream

Vanilla Cheese Cake

Poached Pears, Cinnamon Anglaise

Coconut Panna Cotta

Coriander, Passion fruit gel

Artisan Cheese Selection

House Preserves, Grapes, Crisp Bread

Tea / Coffee accompanied with Petit four