

Valentine's Menu

Amuse Bouche



Rich Quail & White Onion Pie

With Buttered French Beans & Toasted Almonds

Tempura of Oysters

With Julienne of Cucumber, Coriander & Sweet Chilli Jam

Chicken Veloute

With Wild Mushroom, Tarrogon Tortellini & Buttered Cabbage

Marinated Salmon

With Grain Mustard, Dill, Pickled Cucumber, Crisp Shallot Rings & Crème Fraiche



Fillet of Beef

With Thyme Rosti, Onion Crumb, Roast Celeriac & Celeriac Puree (supplement applies)

Roast Duck Breast

With Fondant Potato, Parsnip Puree, Parsnip Cone, Spinach & Thyme Jus

Fillet of Hake Wrapped in Pancetta

With Confit Plum Tomato, Fennel Tapenade, Baby Fennel & Basil Cream

Breast of Guinea Fowl

With Grain Mustard Mash, Shallot Puree, Roast Shallot, Crispy Wild Mushroom & Truffle Mix



Warm Chocolate Fondant

With Pistachio Crumb & Pistachio Ice Cream

Tiramisu Bavarioux

Vanilla Bean Parfait

With Poached Cherries, Praline Crumb & Chocolate Crisp

Warm Poached Rhubarb

With Ginger Ice Cream & Rhubarb Crisps



Tea & Coffee

Served with Petit Fours

€32.50 per person

