

VALENTINE'S MENU



€85 per person

Glass Of Bubbles

Amuse Bouche

STARTERS

Asparagus & Fennel Soup 2 | 12
Mushroom cappuccino

Beetroot & Hummus 2
Rocket & feta, crispy fried chickpeas

House Smoked Chicken 6 | 8
Glass noodle, peppers, Japanese cucumber, savoy cabbage, sweet chilli sauce, chilli soy peanuts

Scallops 3 | 2
Lime and butter infused pan fried scallops with onion bacon jam, orange and carrot puree

Tuna & Prawn Tempura 3 | 2 | 8 | 1 | 7
Tuna and prawn maki roll tempura, avocado and mango salsa, Japanese mayo & sesame micro greens

Beef Wonton 11 | 12 | 2 | 1
Crispy fried beef wonton, sweet chilli sauce, celeriac puree

Orange & Campari sorbet

MAINS

Halibut 2 | 5
Pan fried halibut, fried lentil, assorted beans ragout

Fillet Steak 11 | 2 | 1
Herb infused grilled mignon, quail egg, brown onion mash, mushroom fritters, truffle mayo, broccoli, marrow jus

Chicken Supreme
Clonakilty Black pudding stuffed roast chicken, colcannon mash, honey glazed carrots, Pommery mustard sauce

Skeaghmore Duck Breast 1 | 2 | 12 | 6
Duck breast, sweet potato puree, pink Rhubarb jelly, duck leg pithivier, duck jus

Lobster ravioli 1 | 2 | 3 | 12 | 11 | 13
Irish fresh sea lobster ravioli, lobster butter, tomato confit.

Risotto 1 | 2
Asparagus and mushroom risotto, peperonata vegetables, basil oil

DESSERTS

Warm Madong Chocolate Fondant 1 | 2 | 8 | 10 *Hazelnut* | 11
Nocciola ice cream

Rhubarb and Apple Strudel 1 | 2 | 10 *Hazelnut* | 11
Vanilla ice cream

Traditional Rum Baba 1 | 2 | 10 | 11
Plum mirabelle confit, mascarpone Chantilly, strawberry & yuzu sorbet

Pistachio and Raspberry Tiramisu 1 | 2 | 11
Rose and lychee sorbet

Blackcurrant & White Chocolate Cheesecake 2 | 11
Blackcurrant sorbet

Selection of fine teas and coffees



ALLERGENS

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin