

VALENTINE'S DAY MENU

£35 per person

Starters

Moules Marinière Served with Sour Dough Bread

Italian Meat Platter, Selection of Breads & Dips, Olives and Vegetable Tartare

Pearls of Melon with Cassis, Mixed Berries and Champagne Sorbet

Freshly Prepared Soup of the Day Served with Fresh Bread

Duck Liver Pate with Fig & Onion Chutney and a Mini Brioche Loaf

Mains

Mignon of Beef, Balsamic & Thyme, Roasted Tomato, Hand cut Chips and Pepper Sauce

French Trimmed Loin of Pork, Classic Champ, Braised Red Cabbage, Apple Fritter & Pan Jus

Pan Fried Chicken with Colcannon Potatoes, Bourguignon Garnish & Pan Jus

Tandoori Battered Monkfish Cheeks, served with a Coriander & Coconut Risotto and Crispy Sweet Potato

Beetroot Risotto with Rocket, Goats Cheese & Toasted Walnuts (V)

Desserts

Dark Chocolate & Orange Fondant Served with Coconut Ice Cream

Sticky Toffee Pudding Served with Salted Caramel Ice Cream

Citrus Lemon Tart with Raspberry Sorbet & Italian Meringue

Pistachio & White Chocolate Cheesecake with Raspberry Textures

Selection of Irish Continental Cheese, Fruit & Biscuits,
Smoked Gubbeen, Young Buck Blue, Durrus and Fivemiletown Goat's Cheese

Coffee & Mints