



Saturday February 16th 2019

Valentines Menu

€40.00 per person

Complimentary Glass of Prosecco on arrival

Thai Style Chicken and Coconut Soup

Crispy Rice Noodles

Chefs Sharing Platter for Two

Seafood Arincini, Baked Mediterranean Goats Cheese with Walnut Crumble, Confit Duck Crostini

Prawns Pil Pil

Garlic, Red Chilli, Samphire, Rocket Salad, Chorizo Bread

Polenta and Pine Nut Crumbed Goats Cheese Bon Bons

Sauce Romesco, Olive Salsa, Balsamic Reduction

Seared Spiced Canon of Lamb

Coconut Lentil Dahl, Cucumber and Mint Dressing, Pea Shoots

Half a Dozen Oysters

Shallot and Tarragon Vinagrette, Lemon

Dingle Gin and Lemon Sorbet

Chargrilled 8oz Dry Aged Fillet Steak

Wild Mushroom and Sage Potato Rosti, Perigourdine sauce, Crispy Shallots

Baked Lemon Sole on the Bone

Griddled Asparagus, Balsamic Roast Vine Tomatoes, Almond Beurre Noisette

Honey Soy and Ginger Glazed Skeghanore Duck

Sautéed Pak Choi, Sugar Snaps and Spinach, Spiced Orange Relish

Pan Seared Supreme of Corn-fed Chicken

Creamy Fennel, Leek and Pea Ragout, Crispy Smoked Pancetta

Creamy Roast Butternut Pappardelle

Toasted Pine Nuts, Sundried Tomato, Bluebell falls Honey and Thyme Goats Cheese

Slow Cooked Venison Shank

In Dick Mack's Imperial Stout with Caramelised Button Onions and Rosemary, Buttered Savoy Cabbage and Creamy Herb Mash

Selection of Homemade Desserts

Chocolate Dipped Strawberries