

VALENTINE'S DAY MENU

TO START

HOMEMADE SOUP

Served with Artisan Bread
(Gluten, Celery, Tree Nuts - VE)

PORK BELLY

Confit Pork Belly, Mango Puree, Black Pudding & Hamhock Croquette,
Toasted Almonds
(Almonds, Gluten, Milk, Eggs, Mustard, Sulphites)

CRAYFISH

North Atlantic Crayfish Tail, Baby Gem, Irish Whiskey, Mary Rose
Sauce, Irish Soda Bread
(Milk, Crustacean, Egg, Mustard, Gluten)

THE MAIN EVENT

BEEF CHEEK

8 Hour Slow Cooked Beef Cheek, Sweet Potato Cream Mash, Stem
Broccoli, Garlic & Onion Puree, Thyme Jus
(Celery, Milk, Sulphites)

BREAST OF IRISH CHICKEN

Cream Mash, Squash Puree, Wild Mushroom Sauce, Grolla Smoked
Bacon & Sweetcorn
(Celery, Milk)

PAN FRIED SALMON

Black Garlic Mash, Sapphire Red Pepper & Sherry Vinegar Coulis
(Milk, Fish)

SPELT

Grilled Baby Artichokes, Kalamata Olives, Sun-Dried Tomatoes, Tomato
& Basil Sauce, Vegan Parmesan Cheese
(Gluten, Celery - VE)

DESSERT

ASSIETTE OF DESSERTS

Lemon Meringue (Gluten, Milk, Egg)
Chocolate Marquise (Gluten, Milk, Egg, Nuts)
Strawberry Cheesecake (Gluten, Milk, Egg, Sesame)

PETIT FOURS

(Gluten, Milk, Eggs, Nuts)

