



## St Valentines Menu



Sharing Plate of Dundrum Bay Oysters  
*3 rockafella oysters, 3 oyster kilpatrick*

Terrine of Mixed Melon  
*Winter berry compote, & champagne sorbet*

Native Lobster & Confit Pork Wontons  
*On a bed of crispy seaweed with a red pepper dressing*

Tian of Local Beetroot & Boilies Soft Irish Goats Cheese  
*With an apple & chicory salad, French dressing & toasted pine nuts*

Salad of Lissara Farm Smoked Chicken & Parma Ham  
*Pickled apple with a truffle mayonnaise*

Roasted Butternut Squash & Red Pepper Soup  
*Smoked cheddar croutons*

--ooOoo--

Pan Roasted Spiced Monkfish Medallions  
*Ragout of brassicas, pancetta & wild mushrooms, cauliflower puree & roasting juices*

Crossgar Dry Aged Fillet (On the Bone) or Sirloin Steak  
*Burnt onion mash, pink peppercorn cream sauce, crispy shallot rings & watercress*

Honey Glazed Lissara Farm Free Range Duck Breast  
*Celeriac puree, wilted greens & port soaked plums*

Handmade Spinach & Ricotta Tortellini  
*With sautéed wild mushrooms, asparagus in a light smoked fontina cheese sauce*

Garlic & Rosemary Roasted Lissara Farm Free range Chicken Supreme  
*Peas a la francoise, forestierre sauce & pancetta crisp*

--ooOoo--

Sharing Plate of Burrendale Valentine Desserts

--ooOoo--

Freshly Brewed Tea or Ground Coffee  
*Served with a selection of hand made truffles*

*£35.00 per person*

