

Valentine's Menu

STARTERS

French Onion Soup

Parmesan Croutons & Warm Crusty Bread (1,2,7,14) MC (4,10,12)

Smoked Salmon Carpaccio

Capers, Diced Beetroot, Horseradish Cream & Lemon Wedge (4,5,7,9,14)

Bruschetta

Grilled Sourdough, Fig Chutney, Fresh Figs, Burrata, Prosciutto Ham, Rocket Salad & Balsamic Glaze (2,7,14) MC (4,7,10,12,14) *(Vegetarian option available)*

Heirloom Tomatoes & Watermelon Salad

Feta Cheese & Fresh Mint Leaves (7,14)

Silver Hill Smoked Duck

Mixed Leaves, Balsamic & Mango Relish (14)

MAIN COURSE

Pan Seared Monkfish

Prawn Croquettes, Charred Leeks, Kale, Langoustine & Prawn Bisque (1,2,3,4,5,7,14)

Skin-On Supreme of Roasted Chicken

Pomme Anna Potato, Truffled King Oyster Mushroom & Chasseur Sauce (7,14)

Herb Crusted Rump of Irish Slaney Valley Lamb *(served pink)*

Porcini Mushrooms, Golden Raisins, Potato Fondant, Celeriac Puree & Braised Pak Choi (1,2,7)

McAtamney's 8oz Sirloin Steak

Vine Tomatoes, Chunky Chips & Peppercorn Cream (7,9,14)

Pea Risotto

Broad Beans, Garden Peas & Topped with Parmigiano Reggiano & Pea Shoots (7,14)

Sweet Potato & Spinach Wellington

Baby Potatoes, Baby Leeks & Tomato Concasse (1,2,4)

DESSERTS

Creamy Tiramisu Cheesecake

Fresh Raspberries & Raspberry Coulis (2,4,6,7,13,14)

Fresh Raspberry Mousse

Encased in a Strawberry Chocolate Dome & Lemon Meringue Ice Cream (7,13)

Indulgent Individual Amaretto Chocolate Pot

Amaretto Biscuits (2,4,7) MC (10)

TEA & COFFEE

Seasonal Irish Cheese Selection - £16 *(Serves 2)*

Selection of Crackers, Grapes, Celery & Chutney (1,2,7,9,12,13,14) MC (10)

£45 PER PERSON

Allergen codes:

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

(MC: May Contain)