

VALENTINE'S WEEKEND MENU 2019  
14th - 17th February | €65.00 per person

SNACKS

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½ DOZEN DOONCASTLE OYSTERS  
Apple, trout caviar, fig vinegar

CANNELONI OF WILD MUSHROOM  
Cep powder, truffle oil, parmesan mornay

FOIE GRAS TRIFLE  
Rhubarb jelly, rhubarb sorbet, ginger brioche

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WILD GARLIC AND POTATO SOUP

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PASSION FRUIT SORBET

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WILD TURBOT  
Bacon and cabbage, oyster mayonnaise

PUMPKIN RISOTTO  
Shaved truffle, belper knolle

SUPREME OF IRISH CHICKEN  
Black pudding boulangere, crispy bacon, lyonnaise jus

12 HOUR FEATHER-BLADE OF BEEF  
Beetroot barley, carrot puree, horseradish cream, watercress

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WOOD SORREL AND GRANNY SMITH

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ILLANKA 63%  
Chocolate custard, caramel, vanilla, sea salt