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**Valentines 2019 Menu**

**House Cured Citrus Gravalax**

*Horseradish aioli, house pickles*

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**Soup of the Day**

*Homemade bread selection*

**Beetroot & Goats Cheese**

*Beetroot panna cotta, raspberry jelly bisque and citrus cream*

**Killary Fjord Oysters**

*Half dozen oysters, classic sherry vinegar and shallot dressing*

**Duck Wanton**

*Confit duck leg, wanton pastry, plum and cinnamon puree, pickled vegetables*

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**Champagne Sorbet**

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**Darne of Hake**

*Chorizo and pea risotto, mussel and tarragon veloute*

**Rump of Mayo Lamb**

*McHale Meats Mayo Lamb, fondant potato, sprouting broccoli, garden peas, aubergine puree*

**Sirloin Steak**

*Durkans 8oz sirloin steak, hand cut chips, tobacco shallots, sauté wild mushrooms*

*Cashel blue béarnaise or Pepper sauce*

**Aged Parmesan & Chive Polenta Cake**

*Wild mushroom and tarragon ragout*

**Roast Stuffed Breast of Irish Chicken**

*Goats cheese, cherry tomato farce, pommes puree, red wine jus*

**Grilled Sea Trout**

*Carrot and ginger puree, citrus braised fennel and chimichurri sauce*

**Spinach & Ricotta Cannelloni**

*Sun blush tomato sauce, parsnip crisps, petite salad*

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**Lovers Plate**

**Coconut Panna Cotta -** *Compote de ki*

**Layer Cake -** *Raspberry, pistachio, litchi*

**Macaroons -** *White, chocolate & raspberry*