



CHICKEN TASTING PLATE

Crispy chicken boudin, confit boneless wings, chicken parfait & sherry jelly on brioche, crispy chicken skin & peas

SEARED SCALLOPS

Seared king scallops, crispy smoked pancetta, apple puree, caramelized apple & balsamic

BEEF ROOT & BRIE

Wicklow farmhouse brie fritter, beetroot carpaccio, candied walnuts & heirloom tomatoes

CHARCUTERIE BOARD FOR TWO

Iberica tapas meat selection, Coolattin cheddar, St'Tola Goat's cheese, olive tapenade, grilled artichoke hearts, crostini



SEARED TURBOT

Pan seared turbot fillet, braised baby fennel, broccoli puree, caper berries, lemon cream foam

BEEF DUO

Glazed Jacobs ladder, overnight braised beef cheek, chantnay carrots, glazed baby turnip, Maderia reduction

WILD IRISH VENISON

Saddle of wild Irish venison, savoy cabbage, roasted shallot, yellow Chantrell, wild garlic, port jus

VEGETARIAN WELLINGTON

Roasted beetroot & butternut squash puff pastry wellington, cauliflower fondant, carrot puree and vegetarian gravy



CHAMPAGNE & RASPBERRY POSSET

Dehydrated raspberries, short bread biscuits

HONEYCOMB CHOCOLATE FONDANT TO SHARE

Baked chocolate fondant, fresh honeycomb

VALENTINES ASSIETTE TO SHARE

Red Velvet Gateaux, white chocolate Chantilly
Chocolate Marquise
Lemon Meringue torched Italian meringue.

BLOOD ORANGE CHIBOUST

Ginger coral tuille