



VALENTINE'S
day

Thursday, 14th February 2019

Amouse Bouche

Celeriac Soup, Truffle Oil

Lovers' Feast Antipasto

A SELECTION OF MEAT AND FISH TO SHARE

Seared Pork Belly in spicy orange sauce

Chicken in Gyoza dough

Salmon Tartare in courgette rolls and roe

Char-grilled prawn skewers in tomato agrodolce, mango salsa

Middle Course

HEART SHAPED PASTA

Paprika scented Pasta prepared with sweet Provolone, Gorgonzola,
Parmiggiano Reggiano, in a Saffron and sage butter sauce

Main Course

GROUPER

**Pan seared Grouper, potato puree, asparagus, carrot velouté,
crème fraîche and pea shoots**

VEAL CHEEKS

**Veal Cheeks braised in red wine and root vegetables, sweet potato pureé,
Veal jus, vegetable crisps**

Sweet

Chocolate Fondant, Yoghurt Ice Cream, Raspberry Macaroon

€ 40.00 per person