

Valentine's Menu

2026

Thai Style Butternut Squash Soup, Red Chilli Oil (2.3.)

Slow Pressed Duck and Apricot Terrine, Lamb's Lettuce, Port, and Fig Chutney, Brioche Toast (1(w)2.8.)

Ballycotton Smoked Salmon & White Crab Parcel, Pickled Fennel, Dill Aioli (2.3.6.8.12.13.14)

Spiced Pumpkin Crostini, Homemade Beetroot Hummus, Rocket and Pumpkin Seed Pesto, Caramelised Pepitas (Vegan, gluten free option available.) (1w.2)

Slow Cooked Pork Belly, Pickled Pink Lady and Red Cabbage, Apple Gel, Port Jus (2.3.5.)

Ardsallagh Goats Cheese & Basil Mousse, Toasted Pine Nuts, Brioche Crumb, Pear Two Ways (1(w).2.8.9.)

Chargrilled Prime Irish Beef Fillet, Rosemary and Parmesan Potato, Vine Tomato, Maitake Mushroom, Confit Carrot, Pepper Jus (2.3.8.)

Roast Atlantic Fillet of Cod, Buttered Leek Crust, Braised Fennel, Saffron Fondant, Carrot Puree, Smoked Salmon Cream (1(w).2.3.8.12.)

Baked Fillet of Turbot, Sundried Tomato Potato Topping, Brunoise Ratatouille, Tender Stem Broccoli, Toonsbridge Caviar Cream Velouté (2.3.8.12.)

Supreme of Cornfed Chicken, Red Pepper Farce, Scallion Mash, Rainbow Carrot, Asparagus, Bordelaise Reduction (2.3.8.)

Skeaghanore Duck Breast, Celeriac Puree, Butternut Squash Confit, Duck Fat Chateau Potato, Wilted Swiss Chard, Blackberry Red Wine Jus (2.3.8.)

Harissa Marinated Cauliflower Steak Coconut & Cauliflower Puree,
Lemon Chickpeas, Tahini Dressing 4/9 (Vegan)

Cranberry Sticky Toffee Pudding,
Spiced Biscuit and White Chocolate Butterscotch, Bourbon Vanilla Ice Cream 1/8/13
Dark Chocolate Pave,
Mulled Wine Glazed Sour Cherries, Whipped Crème Fraiche, Gold Plated Crisp 2/8/13
Pistachio Parfait, Dark Chocolate Ganache, Raspberry Sorbet, Crushed Pistachios
8/9/13 (GF option available)
Dark Chocolate and Arak Tart, Griottine Cherry, Artisan Blackberry Sorbet, 4/9/11 (Vegan)
Classic Creme Caramel, Vanilla Tuille 1/8/9/13 (GF option available)
Selection of Irish Cheese
Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue, Fresh Fruit,
Water Crackers, Prune and Walnut Chutney 1/2/4/8/9

Freshly Brewed Tea/Coffee & Petit Fours

Allergens: 1=Gluten, O=Oats, W=Wheat, R=Rye, B=Barley, 2=Sulphur Dioxide, 3=Celery, 4= Sesame Seeds, 5= Mustard, 6=Crustaceans, 7=Lupin, 8=Dairy, 9=Nuts, 10=Soybeans, 11=Peanut, 12= Fish, 13=Eggs, 14=Molluscs.