



VALENTINES MENU 2009



~~~ STARTERS ~~~

Chicken Liver Parfait - *Spiced Cumberland Jam, Toasted Brioche*

Salad of Cod Brandade - *Confit Tomatoes, Green Beans & Black Olives*

Veloute of Watercress & Poached Egg (v)

Half Dozen Oysters

~~~ MAIN COURSES ~~~

Roast Breast of Duck - *Beetroot & Orange Risotto, Rocket Oil*

Seared Fillet of Hake - *Cauliflower & White Chocolate Veloute, Green Beans & Almond*

*Chargrilled Sirloin Steak, *Mustard & Tarragon Butter, Watercress, Chunky Chips*
(*£4.00 supplement)

Local Chicken Breast - *Braised Lettuce, Pancetta & Peas with Fondant Potato*

Wild Mushroom & Butternut Squash Gnocchi -*with Spinach, Parsley & Parmesan (v)*

~~~ SWEETS ~~~

Chocolate Roulade, Dark Chocolate Mousse with Passionfruit Sorbet

Rhubarb & Ginger Crumble, Vanilla Custard & Ice-cream

Strawberry & Champagne Jelly with Strawberry Sorbet

Selection of Irish Cheeses, Homemade Biscuits with Fig & Grape Chutney

~~~ Tea or Coffee ~~~

£60 for Two – includes bottle of House White or Red Wine

LIVE MUSIC with one of the leading young lights on the
British Jazz Scene – **Dan Forshaw**