

## Valentines Menu

### Starters

Rillette of Ham Hock & Garden Pea Soup

Beech Hill Chicken Liver & Fois Gras Parfait, White Truffle Butter,  
Shallot & Port Marmalade & Sour Dough Toast

Home Cured Treacle Salmon Salad Noiceau, Boiled Quail Eggs, Five Beans Olive Tapenade & Potato  
½ Dozen Local Rock Oysters, Pickled Cucumber, Black Truffle, Straight up Tabasco, Lemon & Tempura  
Carpaccio of Finnebrogue Venison & Golden Beetroot, Fresh Horseradish, Rocket & Aged Parmesan

*Served with a selection of fresh home-baked breads*

### Main Courses

Seared Fillet of Dexter Beef, Pommel Rosti, Parsnip Puree, Black Bacon Crisp & Red Wine  
*(Supplement £10)*

10 Hour Daube of Lamb, White Onion Mousseline, Girolle Mushrooms,  
Apple & Tomato Chutney & Roasting Juices

Roast Breast of North Antrim Chicken, Celeriac Gratin, Spinach, Honey Roast Carrot & Jus Gras

Seared Wild B, Fried Curly Kale, Granny Smith Puree, Grace Hill Black Sausage

Seared Curried Fillet of Pollock, Cauliflower & Saffron Veloute, Duck Ham Ginger Bread Crumb

Forged Mushroom & White Truffle Pearl Barley Risotto, Mascarpone Cheese & Aged Parmesan

### Desserts

Mille Feuille of Strawberry

Orange & Lemon Posset with Shortbread

Flourless 75% Valrhonna Chocolate & Hazelnut Torte with Clotted Cream

Chocolate Fondant with White Chocolate Ice Cream

Selection of Irish & Continental Cheeses with Homemade Chutney & Assorted Biscuits

\*\*\*

Freshly Brewed Tea or Coffee

**£34.95**