



Valentine's Day Menu

A TOUCH FROM THE HEART

A carefully curated assortment to set the tone for a romantic evening



SELECTION OF ATLANTIC OYSTERS

Grilled & natural Japanese style

BACON HOCK, FOIE GRAS AND GUINEA FOWL TERRINE

Spiced pineapple chutney, celeriac remoulade

GOATS CHEESE PARFAIT

Baby beets, pear, berry vinaigrette

SOYA AND SAKE CURED SALMON

Sesame dillisk salad, lemon & ginger aioli



FILLET STEAK "CHATEAUBRIAND" (FOR 2) SUPPLEMENT 20 EURO

Duck fat chips, hen of the wood mushrooms, bernaise sauce & chimmichurri

ROASTED STUFFED CHICKEN GALANTINE

Tenderstem broccoli, morel mushroom cream

SEARED SKEGANORE DUCK BREAST

Confit duck croquette, carrot & ginger puree, pickled cranberry & five spice jus

GRILLED HALIBUT ON THE BONE

Sea samphire, crispy salsify, roasted chicken jus

CRISPY CAULIFLOWER STEAK

Lemongrass and coconut cream, spicy mayo, sesame & nori seasoning



CASTLE DESSERT SHARING PLATE

Strawberry & passionfruit meringue nests , Chocolate & Baileys mousse , Orange & vanilla panacotta , Pistachio frangipane tarts , Salted caramel ice-cream

€60 pp

