

# THE SADDLE ROOM

## *Valentine's Day 2018*

3 Courses - 69

### To Start

Chef's Soup of the Day

Fivemiletown Goat's Cheese Mousse, Textures of Beetroot, Walnut Crumb Chicken

Liver & Foie Gras Parfait, Baby Brioche

House Cured Castletowbere Salmon, Spiced Plum Compote, Fennel, Dill Aioli

Half Dozen Natural Oysters, Red Wine, Shallot Dressing

### Main Courses

21 Day Aged 220g Charleville Rib Eye Steak, Gratin Potatoes, Watercress, Béarnaise

Roast Manor Farm Chicken, Spiced Carrot Purée, Roast Roscoff Onion

Fillet of Pan Seared Atlantic Halibut, Caramelised Cauliflower, Mullaghmore Mussels

Roast Kilmore Quay Cod, Confit Chicken Wing, Cep Purée

(//) Butternut Squash Risotto, Garlic Crumb, Cratloe Hill Sheep's Cheese

### Side Orders

Mashed Potatoes ▪ Tenderstem Broccoli ▪ Champ Mash ▪ Green Salad ▪ Cauliflower Gratin | 5

Shelbourne Truffle Fries | 7

### Desserts

Vanilla Crème Brulée, Palmier Biscuit

Shelbourne Pavlova, Lime Mascarpone, Passion Fruit Curd, Raspberries

Warm Chocolate Fondant, Vanilla Ice Cream

Mango & Passion Fruit Mousse, Strawberry Sorbet

Selection of Irish Farm House Cheeses, Quince Jelly



As a member of Good Food Ireland Executive Chef Garry Hughes is committed to prioritising the core indigenous ingredients promoting local and artisan food producers. If you are concerned about Food or Beverage Allergies you are invited to seek assistance from a team member.

15% Service Charge applies for parties of 8 or more. All menus are subject to change due to availability and seasonality.

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