

THE
SADDLE
ROOM

Valentine's Day
Thursday 14th February 2019

3 course - 69

To Start

Cream of Cauliflower Soup, Beurre Noisette

Fivemiletown Goat's Cheese Mousse, Beetroot, Black Olive

Terrine of Chicken & Ham Hock, Celeriac Remoulade, Mustard Aioli

House Cured Castletownbere Salmon, Cucumber & Dill Salad, Horseradish Crème Fraiche

Half Dozen Natural Oysters, Shallot Dressing

Main Courses

21 Day Aged 220g Charleville Rib Eye Steak, Onion Puree, Hen of the Woods, Truffle Jus, Watercress

Roast Manor Farm Chicken, Celeriac Chou-Crouste, Roast Roscoff Onion

Fillet of Pan Seared Atlantic Halibut, Oyster Cream, Jerusalem Artichoke

Roast Kilmore Quay Cod, Cauliflower, Parmesan Foam

(//) Jerusalem Artichoke, Barley Truffle Risotto

Side Orders

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

Shelbourne Truffle Fries | 7

Desserts

Vanilla Crème Brulée, Palmier Biscuit

Cinnamon Pavlova, Candied Apple & Blackberry Cream Cheese

Warm Chocolate Fondant, Vanilla Ice Cream

Strawberry & Rhubarb Crumble, Banana Ice Cream

