

Valentine's Menu '15

Selection of Freshly Baked Breads

With Basil Pesto & Marinated Olives

Appetizers for Two

Morilles Soup du Jour

Clonakilty Black Pudding Tartin

Pear & star anise chutney & simple jus

Dressed Tian of Dublin Bay Prawns

Castletown Bear Crab Meat, Crisp Spring Roll pastry, citrus and walnut dressing

Homemade Chicken Liver Pate

Red Onion Marmalade, Merlot Reduction & Melba Toast

Baked Galette of Buffalo Mozzarella & Plum Tomato

Herb salad, Pesto dressing

Morilles Healthy Option Salad

Poached Hen's egg, Rocket, Quinoa, mixed seeds, roasted pumpkin, caramelized pear, olive oil & aged balsamic dressing

Champagne & Mint Sorbet

Served with a nip of Champagne

Grilled 28 days aged Angus Fillet Steak

*Rosti potatoes, carrot and parsnip puree, Bordelaise sauce
(€6 Supplement)*

Confited Barbury Duck Leg

Duck Croquette, Braised Baby Beetroot, Parsnip Chips

Fillet of Pork Wellington

Glazed baby Crab Apple, Vanilla & Apple Puree, Fondant Potato, Cider Reduction & a Calvados Jus

Roast Supreme of Corn Fed Chicken

Sweet Potato Fondant, buttered Curly Kale & Smoked Bacon, Pearl Onions Jus

Pan Fried Fillet of Stone's Seabass

Braised baby Fennel & Seafood Nage, Boulanger Potatoes

Spinach and Goat's Cheese Pithivier

Slow Braised Beef Tomato, Mixed Leaves & Chilli Beetroot Dressing

(All of our Main Courses are served with Fresh Market Vegetables)

Morilles Valentine's Day Dessert Plate of:

**Chocolate Fondant, Pistachio Ice Cream, Macaroon
Glazed Lemon Tart, Raspberry Sorbet & Brandy Snap Tuille**

Petit Fours

€32.95 per person