

THE ROYAL HOTEL

Valentine's Day Menu

Starters

CHICKEN VELOUTÉ

Charred asparagus spears, truffle oil

SMOKED SALMON, TIGER PRAWN AND CRAB COCKTAIL

Marie Rose, toasted bruschetta

DUCK PARFAIT

Confit beetroot and orange salad, melba toast fingers

STUFFED MUSHROOMS

Stilton, herb crust, walnut and rocket salad

Mains

PORK LOIN STEAK

Wild mushroom duxelle sauce, apple glaze

MARINATED BASS

Thai noodles, coconut cream, coriander

LAMB CANNON FILLET

Aubergine caviar, jus, mint oil

CHARGRILLED RIB EYE

Roasted mushrooms, Béarnaise sauce (Supplement 5.00)

BROAD BEAN AND PEA RISOTTO

Pea puree, pea shoots

All served with new potatoes in a herb butter and vegetable panache

Desserts

TRIO OF DESSERTS

Profiterole | Pavlova | Brownie

RASPBERRY CRÈME BRÛLÉE

Shortbread

PANNA COTTA

Pear compote, passion fruit syrup

STRAWBERRY AND CHANTILLY MILLE FEUILLE



COFFEE, MINT CHOCOLATE