

MORELAND'S VALENTINE'S MENU

PRE-DINNER SNACK

**Salmon Guinness Gravlax,
Brioche & Horseradish, Pickled
Cucumber, Fresh Dill**

(1,5,7,18)

**Baked Fig with St Tola Cheese,
Wild Honey, Crushed Hazelnuts**

(1,5,6,12)

TO START

**Roast Confit Leg of Silverhill Duck, Roasted
Parsnip, Black Pudding Crumble, A Duck &
Red Currant Jus**

(1,3,5,6,16,17,18)

**Hand-Dived Scallops, Caramelized
Cauliflower, Piccalilli & Katafi Pastry,
Seaweed Powder**

(5, 16, 17, 18)

**Crumbled Cashel Blue & Caramelized
Roscoff Onion Tart, Vanilla Squash
Purée, Dressed Cress**

✓ (1, 5, 6, 16, 17, 18)

MAIN

**7oz Angus Beef Fillet, Black Truffle
Potato Gratin, Confit Carrot with a
Chestnut Mushroom Duxelle,
Peppercorn Sauce**

(1,5,6,16,17,18)

**Atlantic Caught Halibut, Olive
and Anchovy Crushed Potato,
Charred Courgette, Chardonnay
& Caviar Lemon Sauce, Tarragon
Crums**

(5,7,16,17,18)

**Smoked Aubergine & Ricotta
Agnolotti, Braised Tomatoes,
Crispy Kale, Pecorino & Basil**

✓ (1,5,6,16,17,18)

DESSERT

**Citrus & Champagne
Lemon Tart
Clotted Cream, Blackberry Jam**

(1,5,6,18)

**Chefs Selection of Miniature
Desserts, Seasonal Berries &
Edible Flowers**

(1,3,5,6,8,9,10,11,12,14,18)

PETIT FOURS

Allergen Guide: 1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond,
11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame,
20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.

✓ - Vegan