



## VALENTINE'S DAY SET MENU

### *Amuse Bouche*

GILLARDEAU OYSTER  
with parmesan cheese & candied walnut beignet

### *Starter*

LOCAL PRAWN AND SEABASS TERRINE  
marinated prawns, basil & citrus

### *Intermediate*

GOAT'S CHEESE SCARPINOCC  
with spiced pumpkin velouté, hazelnut & black truffle

### *Main Course*

CLASSICAL BEEF WELLINGTON  
ox tail, wild mushroom, cauliflower and beurre noisette royal & jus  
(to share)



### *Dessert*

VANILLA AND STRAWBERRY MOUSSE  
with almond cake, cherry, berry compote

MINIMUM 2 PPL | €70PP

# Seed

FLAVOURFUL MOMENTS