

VALENTINES - 11TH-14TH

MELVILLE CASTLE

Tasting Menu

Chefs Selection of Canapés

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Melville Castles Bread Selection, Whipped Beef Butter

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Tempura Oyster, Bloody Mary Dressing

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Roast Jerusalem Artichoke, Whipped Goats Cheese

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Confit Fillet of Salmon, Beetroot, Gin Granita

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Midori Sorbet, Coriander Cress

*

16oz T Bone Sharing Steak

Served with Creamed Potatoes, Tender Stem Broccoli, Peppercorn Sauce

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Paddy Mile Cheese, Preserved Pear, Lavash Crackers

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Dark Chocolate Pebble, Strawberry Sorbet

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Melville Castles Chocolate and Rose Truffles

Vegetarian Tasting Menu

Chefs Selection of Canapés

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Melville Castles Bread Selection, Churned Cultured Butter

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Tempura King Oyster Mushroom, Basil Pesto

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Roast Jerusalem Artichoke, Whipped Goats Cheese

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Salt Baked Beetroot, Poached Pear, Lapsang Souchong

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Midori Sorbet, Coriander Cress

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Roasted Vegetable Wellington

Served with Creamed Potatoes, Tender Stem Broccoli

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Paddy Mile Cheese, Preserved Pear, Lavash Crackers

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Dark Chocolate Pebble, Strawberry Sorbet

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Melville Castles Chocolate and Rose Truffles

£85.00 per person