



# NOVELLI WITH LOVE

## VALENTINE'S MENU

3 COURSES AND GLASS OF PROSECCO £40 per-person

14<sup>TH</sup> – 16<sup>TH</sup> FEBRUARY 2020

GLASS OF PROSECCO

### FOR THE TABLE

CARLINGFORD ROCK OYSTERS, ROAST CHORIZO AND MIGNONETTE (£5 supplement per-person)

### FOR STARTER

JERUSALEM ARTICHOKE SOUP, TRUFFLE CRÈME FRAICHE AND CEP OIL (v)

PORTAVOGIE CRAB, PINK GRAPEFRUIT, CRISPY CHICKEN SKIN AND WATERCRESS

ROASTED COMBER BEETROOTS, CRISPY FETA, BLACK OLIVE AND APPLE (v)

CONFIT DUCK RILLETES, POACHED RHUBARB, BLOOD ORANGE AND CHICORY SALAD

### FOR MAIN

SALT AGED HANNAN'S SIRLOIN, OXTAIL COTTAGE PIE, TRUFFLE MASH AND RED WINE JUS (For two, £5 supplements per-person)

GRILLED STONE BASS, DUNDRUM MUSSELS, BABY LEEKS, CHAMPAGNE VELOUTE

RICOTTA GNOCCHI, TRUFFLE, BROCCOLI, PEAR AND CRISPY CAPERS (v)

CONFIT PORK BELLY, KILKEEL SCALLOPS, BUTTERNUT SQUASH AND SPINACH

### FOR DESSERT

DARK CHOCOLATE SOUFFLE FOR TWO, HOT SALTED CARMEL SAUCE AND ESPRESSO ICE CREAM (for two) (v)

ARMAGH APPLE TARTE TATIN FOR TWO, BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM (for two) (v)

PROSECCO JELLY, POACHED BERRIES, STRAWBERRY SORBET AND SHORTBREAD

SELECTON OF IRISH CHEESE, FIG CHUTNEY, GRAPES AND CRACKERS

