

S E A H O R S E

BAR & RESTAURANT



VALENTINE'S DAY
MENU



GRAND
CENTRAL

HOTEL BELFAST





Snack



CHEESE & ONION

Case Na Tire Custard, Roast Onion, Pickled Pearls

BREADS

Sourdough, Guinness & Treacle Bread, Malt Hazelnut Butter
Brighter Gold Rapeseed Oil, Burren Balsamic Vinegar

Starter

SCALLOP

Butter Poached & BBQ Scallop, Daikon Radish, Yuzu & Bergamot, Macadamia

BEEF TARTARE

BBQ Kohlrabi, Beef Fat, Broad Beans, Nasturtium

FOIE GRAS

Chicken Liver & Foie Gras Parfait, Orange Chutney, Toasted Brioche

BEETROOT

Burren Balsamic Marinated Beetroot, Horseradish, Lovage, Roasted Cashew Velouté

Main Course

BEEF

Lisdergan Meats Flex Fed Beef Fillet, Porcini Mushroom & Ox Cheek,
Pickled Onion Purée, Potato Pavé

BARONSCOURT VENISON WELLINGTON -TO SHARE

Fermented Beetroot Purée, Truffle Pommes Purée, Red Wine Jus

HALIBUT

Roast Irish Halibut, Walnut, Cauliflower, Smoked Lough Neagh Eel, Black Miso
& Langoustine Bisque

CELERIAC

Caramelised & Salt Baked Celeriac, Wild Mushroom Terrine, Tamarind, Chestnut

Dessert

SOUFFLÉ

Prune Armagnac Soufflé, Jerusalem Artichoke Ice-Cream, Pedro Ximenez Syrup

SALTED CARAMEL

Salted Caramel Tart, Ewes Milk Ice Cream

PARFAIT

Caramelised Pecan Parfait, Brown Butter & 65% Chocolate Ganache,
Cocoa Nib Tuile, Sherry

CHEESE

Irish Cheese Selection, Chutney, Biscuits



£85 PER PERSON

