



halō

AT THE MORRISON

Valentines Menu

Saturday 13th & Sunday 14th Feb 2010

Amuse Bouche

Bloody Mary, Tomato Jelly with Vodka and Tabasco Foam

Scallops

Pan Fried Scallops, Slow Cooked Suckling Pig
Cauliflower Puree, Micro Cress Salad



Country Terrine

Pressed Terrine of Ham Hock and Seared Venison Loin
Quince Dressing



Sweet Corn Soup

Pureed Corn from the Cob
Celeriac Tempura and Prickly Ash

Red Mullet

Seared Fillet of Red Mullet, Chorizo and Chic Pea Cassoulet
Baby Fennel, Parsley Puree

Duck

Roast Challans Duck Breast
Tortellini of Confit Duck Leg,
Sherry Vinegar and Orange Sauce



Kettlye Beef

8oz Dry Aged Rib Eye Steak, Lacour Potatoes
Pea Puree and Roast Beef Jus



After Eight

Peppermint Parfait, Valrhona Chocolate Pyramid
Mint Liquor

Pineapple Fondant

Baby Pineapple and Chili
Valrhona Manjari Chocolate Fondant
Melon and Orange Frozen Yoghurt



Strawberry Bomb

Vanilla Ice Cream and Strawberry Sorbet
Flamed Meringue

€45.00 per person – Sat 13th

€40.00 per person – Sun 14th