

THE  
MORRISON  
ROOM

Valentine Day Menu

*Experience The Morrison Room to celebrate your special evening by letting our chefs take you on a culinary journey as they present to you a tasting menu inspired by Irish ingredients.*

**Canapés**



**Homemade charcuteries**  
*Pâté en croute, mustard & carrots*



**Howth Lobster**  
*Goat milk, macadamia, saffron & olive oil*



**Connemara scallop**  
*Miso, lime & caviar*



**Dexter beef**  
*Beetroot, cabbage & black garlic*

OR

**Wild halibut**  
*Jerusalem artichoke & yuzu*



**Cheeses**  
*Selection of 3 Irish artisan cheeses, figs chutney, grapes & crackers  
(15 euros supplements)*



**Strawberry**  
*Rose & kefir*



**Chocolates**

*€140 per guest served with a glass of Laurent Perrier*

*All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements, simply ask a member of our team to view our allergen matrix available for your information.*

*A 10% discretionary service charge will be applied to your final bill.*

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