



BUNCHREW HOUSE HOTEL
VALENTINES 2018

6 COURSE LOVERS MENU

Velouté

*Jerusalem Artichoke, Crispy Leek, Black Truffle
Macon Solutre, Maison Auvigue, Burgundy, 2012*

Salmon Ceviche

*Vanilla, Pink Peppercorn, Dill, Ice Leaf, Yuzu
Sauvignon Blanc, Cakebread Cellars, Napa Valley, 2008*

Smoked Pork Belly

*Sprouting Broccoli, Salsify, Baby Apple, Maple Jus
Pinot Noir, Reserva, Vina Mar, Casablanca Valley, 2013*

Hand dived Loch Eriboll Scallop

*Pak Choi, Shitake, Apple, Curry
Chenin Blanc, Old Vines, Stellenbosch, 2012*

Scotch Beef

*Slow Cooked Fillet, Glazed Short Rib, Carrot, Spinach, Madeira Jus
Monatgne St. Emillion, Ch. La Courolle, Bordeaux, 2012*

Chocolate Fondant

*Coconut Sorbet, White Chocolate & Passionfruit Soup
Valpolicella Classico Superiore, Terre di Cariano, Cecilia Beretta, Veneto, 2012*

£75 per person

Matching Wine Flight £30 per person

Glass of Bubbles on Arrival

