



CULLODEN
ESTATE AND SPA

Valentine's Menu

AMUSE-BOUCHE

Gazpacho

STARTER

Glazed Fig

Serrano Ham, Aged Balsamic, Parmesan and Endive

Roast Tomato Soup

Confit of Garlic and Parsley Crème Fraîche

Crispy Duck Confit

Artichoke Purée, Marinated Celeriac, Pickled Blackberries

Cured Glenarm Salmon

Pickled Mushrooms, Miso Aioli, Trout Roe Caviar, Candied Lemon

MAIN COURSES

Roast Beef Rump Barrel

Burnt Shallot, Truffled Potato Terrine, Braised Ox Cheek, Beef Fat Crumb

Northern Irish Chicken Supreme

Butter Poached Potato, Greens, Mushroom and Madeira Sauce

Pan Roasted Lemon Sole

Caper Beurre Noisette, Chive Potatoes

Onion Tarte Tatin

Aged Balsamic, Goat's Cheese, Fine Herb Salad

DESSERTS

Strawberry Cheesecake

Pistachio Crumb, Strawberry and Basil Gel

Brown Sugar Crème Brûlée

Red Velvet Madeleine

Raspberry and Mascarpone Mille-Feuille

Warm Anglaise

Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options but do not operate in a fully Gluten free kitchen.