

# B L A N K

R E S T A U R A N T

## 6 Course Menu

Menu Available: 10/04/24 - 18/05/24 *(Subject to change)*

### Amuse-bouche

Gougères  
Chicken Liver Parfait Tuille  
Ham Hock Bitterballen

### Selection of Breads & Butters

Smoked Bacon Bloomer, Treacle Wheaten,  
Butters: White Salted Butter, Wild Garlic Butter

### Course 1

Potato Espuma, Onion Gel, Onion Seeds, Cheese Tuille

### Course 2

Langoustine Ravioli, Lobster Bisque

### Course 3

Ling, Confit Celery, Celeriac Purée, Celery Barrel, Sherry Foam

### Course 4

Thornhill Duck Breast, Duck Rillettes, Mushroom Duxelles,  
Chicken Stuffed Morel Mushroom

### Course 5

Vanilla Panna Cotta, Rhubarb

### Course 6

Chocolate Mousse, Coffee Cream

### Selection of Petit Fours

Chocolate Truffle, Pâte de Fruits, Fudge

6 Course Tasting Experience: £80

Signature Wine Pairing: £45 | French Wine Pairing: £55 | Alcohol Free Pairing: £30

**6 Course Tasting Experience £60 when accompanied with Wine or Alcohol Free Pairing**

*Available Wednesday & Thursday Only*

Do you grow, farm, produce an exceptional product and would you like it to appear on one of our future menus?  
If so get in touch on [info@blankbelfast.com](mailto:info@blankbelfast.com)



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RESTAURANT