

Valentine's MENU

SERVING 4-9PM

€45

Glass of Prosecco

STARTERS

Broccoli & Stilton Soup

Served with homemade soda bread (WH1, MK, CY, EG)

Moules a la Normande

Served with calvados sauce and toasted sourdough (WH1, MS, MK, CY, SP)

Asparagus & Exotic Mushroom Vol-au-Vent

Served with shallots and mix leaf salad (WH1, MK, CY)

Chilli Prawns & Chorizo

Served with garlic, fresh lemon and toasted sourdough (WH1, CS, MK)

Bourbon BBQ Wings

Served with celery sticks coleslaw and blue cheese dip (SY, CY)

DESSERT

Chocolate Mousse

Served with fresh mixed berries and whipped cream (MK, SY)

Cupids Cloud

Eton Mess with white chocolate, cream, strawberries and cherry coulis (MK, EG)

Gluten Free Chocolate and Strawberry Cheesecake

Served with fresh cream & coulis (MK, EG)

White Chocolate & Raspberry Brownie

Served with vanilla ice-cream (WH1, MK, SY, EG)

Coconut Panna Cotta

Served with mixed berries coulis (V)

Tea & Coffee

MAINS

Grilled Sea Bass Fillets

Served with rocket salad roast pepper & pineapple salsa and Lyonnaise potatoes (FH, SP)

Braised Irish Beef Short Rib

McHale Irish beef short rib beef served with garlic potatoes baby rainbow carrots silver skin onions and bordelaise sauce (MK, CY, SP)

Duck Leg Confit, Chorizo & White Bean Cassoulet

Served with tender stem broccoli & potato (WH1, FH, MK, CY, SP)

Grilled 8oz Hereford Sirloin Steak

Served with grilled tomato, asparagus skin on fries and pepper sauce (MK, CY)

Prawn & Crab Linguine

Tossed in a lime chilli and coriander pesto topped with parmesan cheese (WH1, CS, MK, SP)

PN = Peanuts, EG = Eggs, MS = Molluscs, TN = Tree Nuts,
MK = Milk, CY = Celery, SE = Sesame, SY = Soya, MD = Mustard,
FH = Fish, SP = Sulphites, LP = Lupin, CS = Crustaceans,
WH1 = Wheat Flour, WH2 = Semolina, WH3 = Wholemeal,
WH4 = Wheat Bran, WH5 = Rye, LP1 = Barley, LP2 = Oats,
GF = Gluten Free, VEG = Vegetarian, VG = Vegan