

Valentine's Day

Lá Fhéile Vailintín

PLATTER TO SHARE

Homemade smoked duck fillet,
wild mushroom crostini, tarragon crème fraîche, smoked salmon roulade,
tempura scampi, lime and coriander dip,
plum chutney and maple roasted walnut
1w.2.3.4.6.7.8a.8c.10.11.12



GRILLED 8 OZ STEAK

sautéed green beans and crispy bacon, cream potato, provencale tomato, port jus
1w.3.6.7.9.10

BAKED FILLET OF SEABASS

mint and pea risotto, beurre blanc sauce
2.4.7.14

BAKED CORNFED CHICKEN

Kelly black pudding cream potato, courgette gratin,
wild mushroom and sorrel creamy sauce
1b.1w.3.7.8.9

ST TOLA'S GOAT CHEESE, SPINACH AND GRILLED TOMATO PARCEL

roast pepper bell coulis, walnuts, beetroot and rocket salad
1w.7.8.10



A HEART OF CHOCOLATE LACED WITH RASPBERRY

indulgent chocolate sauce and quenelle of vanilla ice cream
1w.3.6.7.8

SELECTION OF IRISH CHEESE

crackers, fig jam
1w.1b.7.10.11

FRESHLY BREWED TEA/COFFEE

€30 PER PERSON

Allergens:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean,
3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew,
9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs

THE
CONNACHT

Celebrating

50

Years
1969 - 2019