

# 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.7.8.9

### 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 GOATS 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