Valentine’s Day
Lá Fhéile Vailintín

PLATTER TO SHARE
Homemade smoked duck fillet, wild mushroom crostini, tarragon crème fraiche, smoked salmon roulade, tempura scampi, lime and coriander dip, plum chutney and maple roasted walnut

GRILLED 8 OZ STEAK
sautéed green beans and crispy bacon, cream potato, provencale tomato, port jus

BAKED FILLET OF SEABASS
mint and pea risotto, beurre blanc sauce

BAKED CORNFED CHICKEN
Kelly black pudding cream potato, courgette gratin, wild mushroom and sorrel creamy sauce

ST TOLA’S GOAT CHEESE, SPINACH AND GRILLED TOMATO PARCEL
roast pepper bell coulis, walnuts, beetroot and rocket salad

A HEART OF CHOCOLATE LACED WITH RASPBERRY
indulgent chocolate sauce and quenelle of vanilla ice cream

SELECTION OF IRISH CHEESE
crackers, fig jam

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