

Valentine's Menu

Honey Roast Vegetable Soup, *Garlic Croutons, Selection of Breads* 1,7,9

Baked Pil Pil Prawns, *Garlic & Chilli Butter, Crusty Sourdough* 1,2,4,7,12

Smoked Red Pepper & Gubbeen Cheese Arancini 1,3,7,9,10,12

Melon & Parma Ham, *Mixed Melon, Candied Pecans, Crumbled Blue Cheese, Parma Ham, Lemon Dressing* 7,8,9,10,12

Shredded Duck & Stir-Fried Vegetable Spring Rolls, *Soy & Ginger Dressing* 1,3,6,8,10,11



10oz Sirloin Steak, *Sautéed Onion & Portobello Mushroom, Rocket & Tomato Salad, Peppercorn or Cashel Blue Bearnaise Sauce* 7,9,12

Pan-fried Salmon & Seabass, *Tiger Prawn, Chilli Lime Sauce, Tenderstem Broccoli* 2,4,7,9

Pasta Alla Puttanesca, *Rich Tomato Sauce, Olives, Capers* 1,9

Honey Roast Half Duckling, *Butternut Puree, Pak Choi, Balsamic* 9,12

Butter Roasted Supreme of Chicken, *Wild Mushroom, Celeriac, Serrano Crisp* 7,9



Sticky Toffee Pudding, *Honeycomb Ice Cream, Caramel Sauce* 1,3,7

Lemon Meringue Pie, *Raspberry Sorbet* 1,3,7

Blood Orange Crème Brûlée, *Rhubarb Reduction, Chocolate Ice Cream* 1, 3,7

Gateaux Opera, *Layered Cake with Coffee, Chocolate Ganache, Butter Cream* 1,3,7

Selection of Three Cheeses, *Smoked Gubbeen, Carrigaline Garlic & Herb, Cashel Blue, Bailey's Tomato Relish, Crackers & Fresh Fruits* 1,7,9,12



Freshly Brewed Tea or Coffee

Petit Fours

€54.50 with a Glass of Prosecco

If you have an allergy or food intolerance please inform your server and we will do our utmost to accommodate your request.



1
Cereal
Gluten



2
Crustacean



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Milk



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulphur
Dioxide &
Sulphites



13
Lupin



14
Molluscs

All our Beef is of Irish Origin