



Sample Valentines Menu

STARTERS

THAI CRAB CAKES

citrus aioli, corn and red pepper salsa 1w,2,3,7,10,12

MINI MEZZE

hummus, muhamara, tom & oillie olives,
sundried tomatoes, crispy chickpeas,
house baked foccacia 1w,11,8w VG

GRILLED GOATS CHEESE SALAD

candied pecans, beetroot, dukkah,
pickled cranberries & veggies
7,8h,8a,8w,10,11

LOUISIANA CHICKEN WINGS

cashel blue dip
1w,3,7,9,10,12

DUCK LIVER PARFAIT

red onion & cardamon jam, crispy toast
1w,3,7,12

MAIN COURSES

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

roasted parsnip purée, creamed potato, broccoli, port wine sauce 7,9,10,12

MARINATED SUPREME OF CHICKEN

smoked pancetta, butter bean & tomato
cassoulet, parmesan crumbed broccoli
7,9,10,12

ROASTED DUCK BREAST

creamed savoy cabbage, fondant
potato,spiced pomegranate jus
7,9,10

PAN SEARED SEABASS

fondant potato, wilted greens, clams,
saffron sauce 2,3,7,9,10,14

ROASTED STUFFED AUBERGINE

spiced cous cous, veggies, sweet chilli tofu,
red pepper coulis 1w,9

DESSERTS

CHOCOLATE & VANILLA ROULADE

vanilla cream & champagne sorbet 1w,3,7,6

BAILEYS & WHITE CHOCOLATE PANNACOTTA

berries & white chocolate ice-cream 1w,1c,7

WARM APPLE AND CINNAMON CRUMBLE

custard & vanilla ice-cream 1w,1c,3,6,7,8a

2 COURSE MEAL & SIGNATURE CUPID COCKTAIL €49.00

allergens: 1gluten w(wheat),1o(oats),1b(barley).1r(rye) 2.crustacean
3.egg 4.fish 5.peanut 6.soybean 7.dairy 8.nuts 8a(almond) 8c(cashew)
8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts) 9.celery
10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs
GF Gluten Free V Vegetarian VG Vegan

