



HAPPY
valentines
DAY

€39.00 pp
5 Course Gourmet Meal
Live Pianist performing on night

Starter

*Tian of Crab and Tiger Prawns with Char Grilled Pineapple and a
Coriander Salsa*

*Cajun Chicken Caesar Salad with Shaved Parmesan, Garlic Croutons and
a Caesar Dressing*

Broccoli and Blue Cheese Soup with Toasted Almonds

*Baked Native Oysters topped with a Ragout of Smoked Bacon, Leek, Chili
and an Oyster Dressing*

Curried Goats Cheese with Rocket Salad and a Roasted Red Pepper Coulis



Main Course

*Caramelized Duck Breast with Braised Red Cabbage, Roast Squash,
Confit Leg Croquette and a Duck Jus*

*Pan Roasted Fillet of Sea Bass with Broccoli Puree, Tiger Prawns, Smoked
Bacon and Lemon Buerre Blanc*

*Grilled 10 oz Sirloin Steak with Champ Mash, Honey Glaze Root
Vegetables and Peppercorn and a Cognac Cream*

*Supreme of Chicken with Celeriac Puree, Roast Garlic, Wild Mushroom,
Asparagus and a Red Wine Jus*

*Wild Mushroom, Pea and Asparagus Risotto with a Sauce Vierge
Dressing*

*Crisp Confit Belly of Pork with Grain Mustard Potatoes, Black Puding,
Crushed Peas and a Red Wine Jus*

Dessert



Sticky Chocolate Cake with Pistachio Ice Cream

Vanilla Panacotta with Passion Fruit jelly and Strawberry Soup

Italian Style Tiramisu with Coffee Bean and Cardomen Syrup

Mascarpone and Aero Cheesecake with Caramel Sauce

Selection of Ice Cream with Bitter Chocolate Sauce

Tea or Coffee

Petit Fours