

VALENTINES NIGHT

DINNER MENU

(May be subject to minor changes)

.....ESPRESSO OF SOUP.....

Starters

Crisp parcel of chicken with brie and thyme, cracked pepper aioli, chilli oil

Warm black pudding and baby potato salad with bacon and apple relish,

Baked flat cap mushroom, sundried tomato pesto & goats cheese ©

Creamy natural smoked haddock risotto, ©

Tempura prawns with candied pineapple, spiced orange dressing



.....SORBET.....



Main courses

Duo of Baked seabass with breaded crab claws, citrus and dill butter

Slow roasted mustard glazed fillet of pork, apple and raisin compote, balsamic reduction, Serrano ham crisp ©

Pan seared lamb rump, dauphinoise potatoes, roasted celeriac tomato and mint jus©

Rib eye steak, flat mushroom with caramelised onions, pepper and cognac sauce, creamy mash ©

Oven roast supreme of chicken on spicy chorizo mash, blue cheese and rosemary cream ©

Vegetarian option available on request (please see server) © = celiac friendly

All main courses served with seasonal vegetables

Puddings

Homemade chocolate brownie, chocolate caramel, vanilla ice cream

Homemade meringue with vanilla cream, berry compote, almonds and butterscotch ©

Warm Spiced pear and winterberry crumble

Baked tangy lemon and lime tort

Chocolate fondue for 2



Proprietors: Greg & Georgina Murphy

All our poultry & beef is of 100% Irish origin

