



Valentine's Menu

Start your evening with a complimentary glass of Prosecco, Wine or Beer

Choice of

CREAM OF CELERIAC SOUP SPRINKLED WITH TOASTED HAZELNUTS

ASPARAGUS & FREE-RANGE POACHED EGG DRIZZLED WITH HOLLANDAISE SAUCE

BAKED MARINATED BUTTERFLY KING PRAWNS SERVED WITH GARLIC BREAD

SOURDOUGH CROSTINI TOPPED WITH CREAMY GARLIC MUSHROOMS

SHARING PLATE OF BAKED BRIE WITH CANDIED WALNUTS AND HONEY WITH
CHARCUTERIE FOR TWO

Choice of

SALMON FILLET PAPILOTE

Asparagus, clams, samphire with garlic butter, white wine, lemon, and spinach leaves
Served with vegetables and creamed potatoes or rice.

SWEET POTATO, SQUASH & MAPLE PARSNIP WELLINGTON (V)

Curly kale with garlic butter, provençale sauce.

28 DAY AGED 9oz STRIPLOIN STEAK from Noel Wynne's butchers
cooked to your liking served on a hot sizzle pan topped with onion rings, sautéed mushrooms
and chips or baked potatoes.

BLUEBELL FALLS GOATS CHEESE BAKED CHICKEN

Breaded Chicken Fillet Stuffed with Goats Cheese, Sundried Tomatoes & Basil Pesto.

SWEET SURRENDER SHARING DESSERT PLATE

Our Chef's selection of miniature desserts.

Tea or coffee served with shortbread biscuits.

€47.50 per person