



# VALENTINE'S DAY MENU

## STARTERS

Roasted Red Pepper, Tomato & Basil Soup  
*Served with homemade Guinness bread*

Panko Breaded Brie  
*Served with mixed leaves and redcurrant & orange sauce*

Thai Style Duck Leg Croquettes  
*Served with parsnip purée, Hoisin sauce & crispy rocket*

Avocado & Smoked Chicken Salad  
*With candied walnut, pickled apple & beetroot*

## MAINS

10oz Sirloin Steak  
*Served with double baked cheesy potatoes, wilted spinach & peppercorn sauce (€9 supplement)*

Pan Seared Salmon  
*Served with butter lemon zest asparagus & spinach risotto with fresh herb & pine nut pesto*

Supreme of Chicken  
*Served with potatoes au gratin, parsnip purée, tenderstem broccoli & chicken jus*

Five Spiced Duck Breast  
*Served with kale, carrot purée, champ mash & redcurrant jus*

Panko Breaded Goats Cheese  
*Served with rocket, candied walnuts, pickled apple & beetroot*

***All mains served with a choice of side: chunky chips, garlic potatoes, champ mash, honey roast vegetables, duck fat roasties***

## DESSERT

Warm Chocolate Fondant  
*Served with vanilla pod ice cream*

Strawberry & Red Velvet Cheesecake  
*Served with fresh cream*

Vanilla Pannacotta & Strawberry Coulis  
*Served with fluffy shortbread biscuit*

**€80 PER COUPLE**

*Includes a complimentary glass of bubbly*