

# Valentine's

## CELEBRATIONS

with THE ONE YOU LOVE

Friday & Saturday February 9th & 10th  
and Valentine's Night Wednesday 14th

### STARTERS

Crumbed goats cheese salad, onion marmalade & candied walnuts €13.00 (7, 8, 10)

Roast red pepper & cannellini soup with rosemary croutons €9.00 (1, 9)

Smoked salmon & prawn terrine with dill, lemon & caper dressing on a  
bed of Burren mixed leaves €14.00 (2, 10)

Melon with parma ham €11.00

### MAIN COURSE

Marry me Chicken - supreme of chicken stuffed with mozzarella & sundried  
tomato, dusted with chilli flakes, cream sauce & gratin potato €21.00 (7)

Roast half Silverhill duck with braised red cabbage & a port demo glaze €24.00

10oz Striploin steak, sauté mushrooms, mushrooms, green salad &  
peppercorn sauce €29.00 (7, 10)

Pan seared fillet of cod, crumbed bacon, beetroot, parmesan risotto €24.00 (4, 7)

Creamy roast garlic, asparagus & beet pasta with garlic bread €19.00 (1, 3, 7)

### DESSERT

Heart shaped pavlova with fresh berries & creme fraiche €8.00 (3, 7, 8)

White chocolate raspberry cheesecake, honeycomb ice cream €8.00 (1, 7)

Warm chocolate brownie with salted caramel ice cream €8.00 (1, 3, 7)

Strawberry panna cotta with red fruit compote €8.00 (3, 7)

Tea or freshly brewed coffee

### Allergens

1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soya Bean 7-Milk 8-Nut 9-Celery 10-Mustard 11-Seasame Seeds 12-Sulphur Dioxide 13-Lupins 14-Molluscs GF-Gluten Free GF\*-Gluten Free with Modifications V-Vegan V\*-Vegan with Modifications