

# *Valentines Menu*

***Cream of Potato & Herb Soup***  
*with Croutons*

***Warm Potato Rosti topped with Smoked Salmon***  
*and Tomato Relish*

***Baked Mushrooms***  
*in a Garlic & Herb Cream Sauce with Nann Bread*

***Rosette Of Melon***  
*with Pink Grapefruit and Lemon Sorbet*

***Deep Fried Goat's Cheese***  
*with a Pineapple Salsa*

***Smoked Chicken***  
*with a Balsamic Dressing set on Baby Leaves*



***8oz Irish Angus Sirloin Steak,***  
*cooked to your liking, with a Peppercorn Sauce or Garlic Butter*

***Pan-fried Supreme of Chicken***  
*stuffed with Mozzarella & Spinach, Red Wine Sauce*

***Grilled Fillet of Salmon***  
*on a Bed of Stir fried Vegetables and Lemon Beurre Blanc*

***Tagliatelle tossed with Roast Vegetables***  
*served with Feta Cheese and Tomato Salsa*

***Grilled Fillets Of Sea Bass***  
*with a Chilli & Coriander Butter*

***Panfried Medallion of Pork Fillet***  
*served with a Brandy Cream Sauce*



*Selection of Ice Cream in a Brandy Snap Basket with a Butterscotch Sauce*  
*Profiteroles drizzled with a Chocolate Sauce*  
*Sweet Tartlet filled with a Pastry Cream topped with Fresh Strawberries*  
*Warm Rhubarb Crumble with a Crème Anglais*  
*Homemade Baileys Chocolate Chip Cheesecake*  
*Warm Chocolate Fudge Cake & Vanilla Ice Cream*



**€26.00 per person or**  
**€60 per couple, including a bottle of house wine!**