

Valentine's Day Dinner Menu



Starter

Pan-fried Tiger Prawns, Baby Spinach, Chorizo Sausage
in a Chilli, Coriander & Lime Butter, Charred Sour Dough Bread

Chefs Homemade Soup of the Evening
Served with Brown Bread or a Crispy Bread Roll

Slow Cooked Confit of Duck Leg,
Spiced Red Cabbage, Star Anise Jus

Smoked Salmon, Fresh Water Shrimp, Flaked Salmon
& Cream Cheese Roulade, Mango & Avocado Salsa

Whitford Creamy Seafood Chowder with Melba Olive Ciabatta

Grilled Black Pudding with Goats Cheese Bon Bon,
Caramelized Walnuts, Seasonal Leaves

Fruit Platter of Watermelon, Pineapple, Blueberries &
Strawberries Served with Natural Yogurt & Season Fruit Shot

Where hospitality is a tradition





Main Course

Prime Grilled Irish 10oz Sirloin Steak Cooked to your liking,
Roast Field Mushrooms & Crisp Bacon Pieces,
Creamy Pepper & Cognac Sauce

Surf n' Turf

24hr Slow Cooked Brisket Steak Topped with Garlic Prawn,
Nestled on champ Mash, Roast Chorizo & Basil Jus

Trio of Pork, Slow Braised Pork Belly, Pan-fried Medallion of
Pork Fillet, Pulled Pork Spring Roll, Pickled Red Cabbage,
Red Wine Jus

Pan Fried Medallions of Lemon Curry Scented Monkfish Nestled on a
Spinach Risotto, Drizzled with Basil Pesto

Pan-fried Seabass Nestled on Wok Seared Green Vegetables
Tomato & Red Pepper Coulis Smoked Salmon Rissole

Roast Wild Mushroom , Garlic & Rocket Risotto
Served with Sour Dough Bread

Pan-fried Slivers of Chicken, Sweet Potato Puree, Cranberry &
Sausage Meat Bon Bon, Crispy Bacon, Spring Onion Café Au Lait

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Homemade Sweet Pie Dessert

Traditional Apple Crumble
Served with Whipped Ice-cream & Custard

Bitter But Sweet: Glazed Lemon Tart
Served with Fresh Raspberry's

Sharing Plate: Chocolate Brownie, Pavlova,
Shortbread Stack & Bread & Butter Pudding
with a Trio of Sauce

Boozy Chocolate Cream, Crushed Oreos with
Baileys and Chocolate Sauce Layered Between Whipped Ice-Cream
& Marble Chocolate Pieces

Fluffy Pavlova Topped with Fresh Fruit
& Berry Compote

Freshly Brewed Tea & Coffee

€38.95 per person for 4 course

Where hospitality is a tradition

