



Valentine's Menu

Amuse Bouche

Celeriac Veloute with Almond Essence

Appetizer

Breast of Cootehill Corn Fed Chicken with Wild Mushrooms, Chives & Tarragon in a Puff Pastry Case,
Drizzled in a Creamy Chardonnay Sauce

Sorbet

Pink Champagne & Grapefruit Sorbet

Main course

Sauté Supreme of Marinated Chicken with Fried Savoy Cabbage & a Wild Mushroom Blanquette

Or

Roast Darné of Salmon with a Pine Nut & Herb Crust on a Bed of Sauté Leeks, Drizzled with a Fresh Crab
& Spring Onion Cream Sauce

Or

Irish Hereford Beef Fillet Medallions with Sauté Baby Potatoes, Caramelized Onions, Drizzled with a
Creamed Brandy & Peppercorn Sauce

To finish

Granny Smith Apple, Pear & Berry Crumble with Hazelnuts & Crème Fraiche Vanilla Ice-Cream

Or

Baileys & White Chocolate Parfait with Raspberries, Poached Baby Pears, Minted Berry Compote