

Valentines Dinner Menu



Homemade Cream Of Potato & Leek Soup with Herb Croutons

*Goats Cheese & Courgette Spring Roll
with a Roasted Red Pepper Salsa*

A Classic Prawn Cocktail, Served with a Crispy Salad & Marie Rose Sauce

Traditional Seafood Chowder

A Smooth Duck Liver Pate, Honey, Apple & Cinnamon Compote

*Chicken & Mushroom in a Creamy White Wine Sauce
Served in a Puff Pastry Case*



*Roasted Half Free Range Duck
Braised red Cabbage & a Sweet Orange Sauce*

*Pan Seared Fillet Of Salmon
Herb Potato Salad & Tomato Butter Sauce*

*Oven Baked Breast Of Chicken with a Ricotta & Spinach Stuffing
Creamy Wild Mushroom Risotto*

*Slowly Braised Lamb Shank
Scallion Potato Puree, Glazed Root Vegetables, Rosemary Scented Gravy*

*Roast Fillet Of John Dory
Green Asparagus & A Chunky Tomato Salsa, Fresh Mussels*

*Grilled 10oz. Sirloin Steak (Cooked To Your Liking)
Onion & Thyme Lyonnaise Potato, With a Choice of Garlic Butter or Creamy
Peppercorn Sauce*

*Sundried Tomato & Red Onion Marmalade Tartlet
With Brie Cheese & a Wild Blackberry Relish*



Hugh invites you to Choose from His Extensive Dessert Buffet

Freshly Brewed Tea or Coffee

€35.00 per person

