

Valentines Menu

La Fête Vailintin Sena duit

Soup of the Day

1, 3, 7, 9

Honey & Soy Glazed Chicken Wings
sesame seeds, spring onion

6, 11, 13

Seafood Chowder

pernod & coriander cream, treacle & guinness brown bread

1, 2, 3, 4, 6, 7, 9, 12

Poached Tiger Prawns & Cured Salmon
fennel and citrus salad, avocado and mary rose aioli

2, 3, 4, 10, 12

Whipped Bluebell Falls Goat's Cheese
toasted seeds, walnut dressing

1, 3, 7, 8, 10, 11, 12

Persian Salad

vegan feta, trio of mixed grains, cucumber, tomato, pepper, onion and soft herb salad, mimosa dressing

1, 12

Thai Coconut Massaman Chicken Curry

steamed basmati rice, crispy poppadom, mint and cucumber raita

2, 4, 7, 9, 12, 14

Sous Vide Sucking Pig Rack

sautéed cabbage, parsnip, honey and mustard, black pudding whipped potato, pan jus

7, 9

Pan-fried Sea Bass Fillet

sautéed greens, Japanese mushroom broth

4, 6, 7

Charred Rib-eye Steak

fondant potato, asparagus, artichoke puree & brand peppercorn sauce

7, 9, 12

Seared Sea Scallops

pea and mint risotto, parma ham, ginger, lime and nut butter

7, 8, 14

Wild Mushroom & Kale Gnocchi

butternut squash velouté, smoked Hegarty's cheese and sage

1, 7

Coconut & Whiskey Gateaux

toasted coconut, mixed berry coulis, blackberry sorbet

1, 3, 7

Triple Chocolate Mousse

dark chocolate sauce, white chocolate brittle, strawberry ice cream

3, 7

Coffee Brûlée

brown sugar crisp, coffee mousse, warm chocolate Madeleine's

1, 3, 7, 8

Seasonal Fruit Crumble

vanilla bean ice cream, berry compote, chantilly cream

1, 3, 7

€45 per person which includes a glass of Prosecco

ALLERGENS

V Vegan 1 Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) 2 Crustaceans (i.e. Crab, Prawns) 3 Eggs 4 Fish 5 Peanuts 6 Soy-beans
7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame Seeds 12 Sulphur Dioxide & Sulphites 13 Lupin 14 Molluscs (i.e. Mussels, Oysters & Scallops)