



## *Valentines Weekend Menu*

### **It started with a Kiss...**

**Assorted Seafood and Shellfish Hor's d'oeuvres**

consisting of a Shelled Baby Prawns, Seafood Roulade, Mussels and Breaded King Prawns with Tossed Salad Leaves and Piquante Dressing

**Chilled Rondelle of Melon with Fresh Cut Fruits, Citrus Sorbet and Strawberry Essence**

**Warm Goat's Cheese on toasted Ciabatatta Bread drizzled with Basil Dressing and Balsamic**

**Chicken & Bacon Caesar Style Salad with Crumchy Croutons, Egg Quarters, Cherry Tomaotes ,  
Parmesan Shavings and Creamy Caesar Style Dressing**

**Warm Confit of Duck on Truffle Mash with Hoi-Sin Dressing**

**Breaded Button Mushrooms with Seasonal Salad Leaves and Garlic Dip**

**Cream of Vegetable Soup**

### **Taste of Love...**

**Grilled Fillets of Seabass with Roasted Shallots, Baby Potatoes  
And Chorizo with Beurre Blanc Sauce.**

**Cajun Dusted Escalope of Local Salmon on Red Chilli Mash with Lemon and Lime  
Creme Fraiche Dressing**

**Baked Escalope of Herb Marinated Chicken on Smoked Bacon Potato Cake  
With Irish Whiskey and Mushroom Sauce**

**Honey Roast Half Duckling on Thyme Mash with Orange Sauce**

**Roast Rack of Lamb with a Herb and Wholegrain Mustard Crumb on Boulangere Potoatoes  
With Red Wine and Redcurrant Jus**

**A 10oz Sirloin Steak cooked to your liking with Pepered Sauce**

**Vegetarian Enchilada Au Gratin**

**Above served with Fresh Market Vegetables and Potatoes**

### **Sweet Endings...**

**A choice of Dessert from our Dessert Menu  
Tea/Coffee**

**e29.50 per person**

