



# VALENTINES SWEETHEART MENU

## Amuse Bouche

Chef's Selection of the Day (1,3,6,7,8,9,10,13)



## Basil and Tomato Velouté

Homemade Sourdough Crostini and Parmesan Croutons (1,7,9,12,13)

## Aromatic Chicken Wings

Franks Hot Sauce, Cashel Blue Cheese Dip & Sesame Seeds (1,3,7,9,10,11,12)

## Five Mile Town Goats Cheese Salad

Roasted Beetroot, Candied Walnuts, Crisp Pear, Balsamic Dressing (7,8,10,12)

## Lemon and Pepper Style Calamari

Crispy Asian Style Salad and Citrus Aioli (1,3,4,6,7,10,11,12)



## Citrus Gin Infused Champagne Sorbet (8,12)



## Aged Striploin Steak

Wild Mushroom Jus, Crispy Onions, Grilled Portobello Mushroom and Hand-Cut Chips  
(1,6,7,9,10,12)

## Grilled Silver Hake

Crispy Capers, Tender Stem Broccoli, Patates Gratin au Epinard With Lemon Butter  
(1,4,7,9,12)

## Supreme of Oven Baked Chicken

Smoked Streaky Bacon, Kelly's Black Pudding Stuffing, Champ Potato and  
a Whole Grain Mustard Jus (1,7,9,10,12)

## Duck Leg Confit

Parmesan Crusted, Sweet Potato Mash, Red Cabbage & Apple Slaw  
Finished with a Forest Berry & Balsamic Reduction (1,3,7,9,10,12)

## Stuffed Roasted Red Bell Peppers

Root Vegetable Stuffing with Siracha and Coriander Wok Rice (6,7,8,9,10,12)



## McShane's Sharing Dessert

Chocolate fondant, Citrus Tart, Crème Brulee and Boulban Ice Cream (1,3,5,7,8,12,13)



Tea or Coffee