



## Valentines Menu

### To start

Potato & Leek Soup with Straw Potato Allergens 5,6 (wheat) 7,8,12

Smoked Salmon & Crab Meat Roulade, Crispy Capers, Marie Rose Sauce Allergens 1,2,3 7,8,11,12

Goat Cheese Cylinders Tuille, Beetroot, Pear & Red Wine Puree, Spiced Poached Pear, Pea Shoots

Allergens 6,7,8,11,12

Grilled Chicken Satay Skewers Marinaded in Coconut Milk & Satay Sauce, Carrot Purée, Peanut

sauce Allergens 3,5,6,7,8,12

### Main event

Irish Moiled Sirloin Steak, Carrot Purée, Vine Cherry Tomatoes, Glazed Mushrooms, Creamy Pepper Sauce Allergens 7,8,12 (£6.00 supplement)

Chicken Supreme, Smoked Bacon & Beetroot Gnocchi, Sweetcorn Purée, Red Wine Jus

Allergens 6,7,8,9,11,12

Fillet of Fresh Seatrout, Minted Garden Pea Purée, Red Pepper Jam, Lemon Grass Cream Sauce

Allergen 3,7,8,11,12

Slow Cooked Beef Cheek, Carrot & Thyme Purée, Buttery Champ, Pearl Onion Jus

Allergens 7,8,12

Roast Butternut Squash & Baby Spinach Risotto, Toasted Pine Nuts & Parmesan Cheese

Allergens 5,7,8,12

All main courses include portion of creamed potatoes & seasonal vegetables

### To finish.

Homemade Chocolate Fondant, Chocolate Sauce, White Chocolate Ice Cream Allergens 5,6,7,11

Mixed Berry Cheesecake, Fruit Coulis, Strawberry Ice-Cream Allergens 5,6(wheat),7,11

Traditional Tiramisu, Tia Maria, Chantilly Cream, Chocolate Ice-Cream

Allergens 5,6(wheat),7,8,11

Warm Apple & Cinnamon Tart, Mixed Nuts & Rosemary, Crumble, Crème Anglaise, Vanilla Ice Cream

Allergens 6,7,11

**List of Allergens** 1&2 **Shellfish Crustaceans**----- Shrimp (crevette), prawns, crab, crayfish and lobster **Molluscs**----Clams, cockles, mussels, oysters, octopus, snails, squid (calamari) and scallops 3. **Fish** 4. **Peanuts** 5. **Nuts** Almonds/ Walnuts/ Pecan nuts/ Brazil nuts/Hazelnuts/ Cashews/Pistachio nuts/Macadamia nuts 6. **Cereals containing gluten** 7. **Milk** 8. **Soya** 9. **Sulphur Dioxide** 10. **Sesame Seeds** 11. **Egg** 12. **Celery and Celeriac** 13. **Mustard** 14. **Lupin**