

# *St Valentines Dinner Menu*

*Chilled Glass of Prosecco*



*Chilli Chicken Goujons  
Free Range Chicken Strips in Black Pepper Crumb,  
Garlic Mayonnaise & a Red Pepper Relish*

*Garlic Mushrooms*

*Sauté Button Mushrooms & Cured Bacon in Garlic Butter & Fine Herbs  
served on Toasted Crostini with Balsamic Reduction and Dressed Leaves*

*Carlingford Prawns*

*Vine Tomatoes, Red Peppers, Cos Lettuce, Tangy Marie – Rose Sauce*

*Platter For 2*

*A Mini Selection of Starters for those who love to Share*

*Fresh Homemade Soup of the Evening*



*Sirloin Steak*

*Cooked to your liking with a Black pepper & Bushmills Sauce*

*Medallion of Beef*

*Prime Irish Fillet cooked to your liking with Pan Fried Bacon, Oyster Mushroom,  
Spring Onion, Red Wine Jus & Fondant Potato*

*Seabass*

*Fillet of Seabass, Butternut Squash, Spinach, fine herbs, King Prawns, Fish Veloute*

*Sauté Breast of Chicken*

*Roasted Root Vegetables, Honey Baked Ham Mash & Rich Chicken Gravy*

*Vegetarian Option*

*Please ask for our Vegetarian Menu*



*Dessert Menu*

*Selection of Homemade Desserts*

*Freshly Brewed Tea or Coffee*

*£38.00 per person*