



THE
· BRASSERIE ·



VALENTINES

LOVE BIRDS' MENU

STARTER

TENDER BRAISED PORK BELLY,
maple syrup Baby pear and pear gel, cider jus

PESTO MARINATED MOZZARELLA
*with plum tomato confit, mixed greens,
ciabatta crisps and creamy balsamic dressing*

LOBSTER,
*sweet carrot and chervil terrine Baby potato salad,
maple carrot puree and buttermilk dressing*

CHAR GRILLED CHICKEN
*asparagus, rocket, chicory and pear salad
Caramelised walnuts and beetroot vinaigrette*

SPICED SWEET POTATO
and red onion Soup,

MAIN COURSE

SLOW ROASTED SIRLOIN OF IRISH BEEF,
parsnip puree, baked red onion, thyme jus

ROASTED SPICED AVOCADO,
Aubergine caviar, char grilled asparagus, green olive dressing

ROAST RUMP OF LAMB,
Celeriac and blue cheese gratin, caramelised chicory, rosemary jus

SEARED FILLET OF SALMON,
Pea and rocket puree, plum tomato confit, lemon, and dill velouté

PAN FRIED SEA BASS,
creamed leeks and samphire, dillisk & mussel cream



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DESSERT

PAVLOVA

*topped with vanilla mascarpone and berry compote,
lemon & basil curd*

PEAR, ALMOND AND VANILLA TART

salted caramel ice cream and crème chiboust

BLUEBERRY, APPLE AND COCONUT CRUMBLE

with coconut ice cream and sauce anglaise

DOUBLE DELIGHT,

Strawberry crème brûlée & passion fruit sorbet

PETIT FOURS

TEA OR COFFEE

€45 PER PERSON

*Please note that some of our dishes contain allergens or additives,
please ask a member of the team and we'll be happy to explain.*