



VALENTINES MENU



3 Courses and Sharing Cocktail - €32pp

Val

Salt and Pepper Calamari

Served with Garlic Aioli & Lemon (GFA) 1,3,10,14

Beetroot & Ardsallagh Goat's Cheese

Organic Beetroot and Soft Irish Goat's Cheese, Candied Pecan, Truffle Honey, Pistachio Crumb (GFA/V) 1,7,8

Chicken Caesar Salad

Baby Gem Lettuce, Smoked Irish Bacon, Croutons, Parmesan, Caesar Dressing (GFA) 1,3,4,7,10

Crispy Chicken Wings

BBQ Spiced Chicken Wings, Cashel Blue Cheese Dip, Celery Leaf (GF) 1,7,9,10

Dunmore East Creamy Seafood Chowder

Fresh Salmon, Smoked Haddock and Mussels, Parsley, Treacle Bread and Irish Creamery Butter (GFA) 1,4,7,14

Mains

Slow Roast Short Rib of Mark Williams Irish Beef

Creamed Potatoes, Tenderstem Broccoli, Red Wine Reduction, Crispy Onions (GF)

Pot Roast Supreme of Irish Chicken

Served with Wild Forest Mushroom Cream, Crispy Bacon, Fresh Parsley, Creamy Mash (GF) 7,12

Dunmore East Catch of the Day

Served with Saffron & Butter Sauce, Medley of Vegetables, Creamy Mash Potato (GFA) 1,4,7,14

Traditional Irish Bacon & Cabbage

Creamy Mash, Green Cabbage, Fresh Parsley and Bacon Cream (GFA) 1,7

Fresh Macaroni

Sautéed Wild Forest Mushroom, Shaved Parmesan, in a White Wine Cream Sauce (V) 1,7,8

Desserts

Lemon Posset

Crème Chantilly, Raspberries, Meringue (GF) 3,7

Muldoon's and Vanilla Crème Brûlée (GF)

Deconstructed Vanilla Cheesecake

Biscuit Crumb, Berry Compote 3,7,12

Smashed Bitter Chocolate and Walnut Brownie

Muldoon's Chocolate Sauce with Vanilla Bean Ice Cream (GFA) 1,7,8