

Valentine's Menu 2024

€35 per guest

To Begin

Chef's Soup of the Day

Topped with garlic croutons and served with homemade Guinness brown bread.

Allergens:1,7,9,10

Sticky Asian Glazed Chicken Wings

Marinated in blend of Apiary honey, chili pepper, paprika, garlic, coriander, sweet chili, hoisin sauce and black sesame seeds.

Allergens:1(barley),6,11,12

Warm Duck Confit, Figs &

Grilled Pear Salad

Confit Silver Hill Irish duck served with a delicious combination of grilled pears, baby leaves, cucumber, red onions cherry tomatoes and a honey-mustard dressing.

Allergens:1,6,9,10

Venison Sausage

Seasonal wild venison sausages served with a blackberry mustard sauce, baby leaves and figs.

Allergens:1(wheat)10

Wild Mushroom Bruschetta

Toasted sourdough bread topped with a glorious combination of wild mushrooms, truffle oil,

Dozio cheese and pesto

Allergens: 1,7,10

Mains

Roast of the Day

Please ask about today's traditional roast.
Creamy mashed potato and seasonal vegetables.

Allergens:1,3,7,9,12

Posh Fish and Chips

Fresh fillet of cod in a light crispy beer batter Served with a prawn skewer, citrus caper aioli, twice cooked chips and salad

Allergens:1,2,3,4,10,12

Sligo Hearts Desire Beefburger

A juicy 8oz grilled beefburger in a chipotle bun, topped with melted local Alpine-style aged cheese, smoked bacon, beef tomato, red onions, mustard truffle, and mayonnaise.

Allergens:1,3,7,10,11,12

Pumpkin, Spinach & Ricotta Lasagne

A beautiful combination of pumpkin, spinach, and butternut squash, layered with fresh pasta and ricotta cheese. Twice-cooked chips and a salad garnish.

Allergens: 1,3,7,9,10,12

Green Thai Chicken Curry

A combination of seasonal vegetables served in a green Thai curry sauce. Served with

Basmati rice and garlic and coriander naan bred.

Allergens: 1,3,7,9,10,12

Sharing Dessert Platter

A delicious selection of indulgent homemade desserts

Raspberry Cream Brulle

Chocolate brownie in pistachio crumb
Strawberries dipped in chocolate sauce
& passion fruit dust

Ocean sands mini homemade chocolates

Mini cheesecake of the day

Prosecco and raspberry sorbet