

Valentine's Day Menu - 14th February 2012

Introductions.....

Sumptuous red vine tomato & basil soup, served with a dollop of fresh cream.

Raunchy Chicken & Bacon Salad, **lovingly** dressed in a sweet chilli sauce, served with homemade roasted wedges.

Seductive Mexican Nacho's lightly **caressed** with cheddar & mozzarella cheese, served with guacamole, sour cream, jalapenos & re-fried beans.

Captivating Chicken Liver Pate, served with **provocative** crostini and a **sexy** sweet and sour salsa.

Sensuous Seafood Chowder, lightly drizzled with pesto.

Gorgeous Garlic Mushrooms. whole mushrooms delicately coated in breadcrumbs, served with seasonal leaves and garlic mayonnaise.

1st Date.....

Saucy Supreme of Chicken, Served **in a bed** with champ potatoes and a smooth brandy & mushroom cream sauce.

Romantic Italian Lasagne, served with garlic bread, side salad & chips.

Tantalizing Thai Vegetarian or Chicken Curry, a fragrant Thai curry infused with galangal, lemongrass, kaffir lime leaf and coconut milk served with basmati and coriander rice.

Smouldering 8oz Sirloin Steak, served with **sizzling** sautéed onions & mushrooms accompanied by your choice of garlic butter or peppercorn sauce. Topped with onion rings.

(€5 Supplement)

Traditional Crispy Duck, with a thyme stuffing, coupled with a **rapturous** grand marnier sauce, creamed potatoes and stir fried vegetables.

Fish & Chips, Whole cod fillets **tenderly** tossed in a light batter, served with mushy peas & tartare sauce.

For Dessert.....

Passionate Chocolate fondant - Whole strawberries and marshmallows with a warm chocolate dipping sauce - perfect for sharing!



Dreamy vanilla ice cream accompanied by shot of espresso coffee or creme de menthe liqueur



Chef's apple **heart**, crème anglaise



€50.00 for **TWO Lovers** including a bottle of house wine

or

€60.00 for **TWO Lovers** including a bottle of our **finest** Prosecco