

grain & grill

Valentines Menu €39pp

Homemade Sweet Potato and Coconut Soup

Served with traditional Irish soda bread

(Allergen 6,7,8,9,12)

Fresh Water Prawn Cocktail

Served in a Martini glass with cos lettuce, Marie Rose Sauce

(Allergens 1,2,9,11)

Seafood Fishcakes

Dressed baby leaves, sweet chilli sauce

(Allergens 1,2,3,6,7,9,11)

Smoked Chicken Caesar Salad

Cos lettuce, garlic croutons, crispy bacon, parmesan shavings & Caesar dressing

(Allergens 3,6,7,9)

Trio of Cantaloupe, Watermelon and Galia Melon (v)

With mixed berry coulis, served with a glass of strawberry smoothie

Raspberry Sorbet (v)

8oz Prime Irish Angus Striploin Steak

Onion rings, cherry tomatoes, creamed potatoes & peppercorn sauce

(Allergens 7,8,11,12)

Grilled Chicken wrapped in Bacon

Stuffed with mushroom, spinach, onion and parmesan cheese

Served with creamed potato and peppercorn sauce

(Allergens 7,9,12)

Steamed Fillet of Fresh Salmon

With creamed potato, green beans and saffron sauce

(Allergens 3,7,9,12)

Braised Prime Irish Lamb Shank

Served with creamed potato, seasonal vegetables, mint sauce and rosemary and garlic jus

(Allergens 7,9,12,13)

Surf and Turf

Slow cooked pork belly with tiger rawns

Served with garlic gratian potato and house gravy (Allergens 3,7,8,9,12)

Vegetable Green Curry (v)

Served with stir fry vegetables, basmati rice and naan bread (Allergens 6,8,9,12)

(v) suitable for vegetarians. (gf = Gluten free). Food allergies and intolerances; before you order your food and drinks please speak to our staff to advise us of any intolerances / allergies or if you would like to know more about the ingredients used. All our In-Room dining meals will be served in disposable containers. Please allow up to 40 minutes during busy periods.

Allergen Index

1. Shell Fish	2. Molluscs	3. Fish
4. Peanuts	5. Nuts	6. Cereal containing gluten
7. Milk/Milk products	8. Soya	9. Sulphur dioxide
10. Sesame	11. Eggs	12. Celery
13. Mustard	14. Lupin	

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Desserts

White Chocolate & Raspberry Cheesecake (v)

with fruit coulis and strawberry ice cream

(Allergens 5,6,7,11)

Warm Chocolate Fondant

with raspberry puree and vanilla ice cream

(Allergens 5,6,7,11)

Chocolate and Coconut Tart (v,gf)

Served with raspberry sorbet

(Allergens 5,8)

Selection of Ice Cream

Served in a wafer basket

(Allergens 6,7,11)

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