



## Valentines Menu 2018

### *Arrival glass of Prosecco*

#### Starters

##### **Soup of the Day (GF\*) (V)**

Home-made brown bread

##### **Seafood Chowder (GF\*)**

Homemade brown bread

##### **Schoolhouse Crispy Duck Rolls**

Sweet balsamic dressing & salad leaves

##### **Beetroot & Cashel Blue Cheese Salad (V) (C)**

With apple, rocket & watercress, cashew nuts, chick peas, quinoa and hard-boiled egg, hazelnut oil dressing

#### Main Courses

##### **Crispy Salmon & Cabbage**

Salmon fillet wrapped in filo pastry, pan-fried and baked.  
whole grain mustard dressing, sautéed cabbage with pancetta lardons

##### **Baked Free-range Irish Chicken Fillet**

Stuffed with Mozzarella and spinach leaves  
Served with butternut squash purée and chicken jus

##### **Beef & Guinness Pie**

Slowly cooked with carrots & onions

##### **Butternut Squash & Chestnut Open Ravioli (V)**

Roasted butternut squash, sauté spinach, ricotta  
chestnut, sage and Parmesan cheese

##### **10oz Dry Aged Hereford Rib Eye Steak (€5 Euro Supplement)**

Served with char-grilled shallots & onion strings

#### Homemade Desserts

##### **Baked Rhubarb Crumble**

served with custard

##### **Chocolate Brownie & Vanilla Ice-cream**

Vanilla Crème Brulée (C)

€30 per person