

Green Isle Hotel

VALENTINE MENU

STARTERS

Butternut Squash
With Roasted Almonds

Smoked Salmon Roulade

Filled with Cream Cheese & Red Onion Marmalade, Drizzled with a Tangy Dressing

Chefs Chicken Pate

With Melda Toast and Cranberry & Orange Jam

Honey Glazed Chicken Strips, Crispy Noodles, Mixed Leaves

With a Sesame Seed Dressing

MAIN COURSE

Pan Fried Rib-Eye Steak Rossini (€5 supplement)

Crispy Crouton, Topped with Parfait, Red Wine Jus and Parisian Potato

Fillet of Seabass

Grilled and Stuffed with Crab Meat, a Seafood Moneybag & Served Shellfish Broth

Supreme of Corn-Fed Chicken Valentino

Served with Fondant Potatoes, Tender Stemmed Broccoli, Madeira Jus

Wild Mushroom & Asparagus Risotto (V)

Parmesan (Optional)

Slow Roasted Stuffed Pork Belly

Butternut Puree with Red wine Jus, Bramley Apple & Orange Sauce

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DESSERT

Chefs Tasting Dessert for 2

Trio of Ice- Cream Served in a Tuille Basket Coated with Fruit Coulis

Fresh Strawberry Pavlova

Bottle of House Wine Included

€49.95
per couple