Celebrate Love

To Start

Slow cooked pork belly with parsnip puree, thyme and calvados jus & a Parisienne of caramelised apples (1.6.7.9.10.12)

Seared scallops with crushed peas, shellfish bisque, & Serrano ham crisp (2.4.7.9.10.12.14) €3 Supplement on packages

Asparagus risotto topped with baby spinach, red pepper pesto & parmesan cheese (1.3.7.6.8.10.12)

Lovers two tone soup; cream of cauliflower & tomato soup poured simultaneously to create two tones (7.9)

The Sorbet

Raspberry & gin sorbet

The Mains

Pan seared 6oz fillet steak with potato fondant, flat mushroom, crispy onions & red wine jus (1.7.9.10.12) €6 supplement on packages

Braised 10oz feather-blade steak with potato fondant, flat mushroom, crispy onions & red wine jus (1.7.9.10.12)

Pan fried fillet of seabass with tiger prawns, sweet potato fondant & sautéed samphire (2.4.7.9.10.12)

Seared breast of barbary duck with celeriac puree, Provencal ratatouille, vanilla mash & parsnip crisp anise reduction (1.3.7.9.10.12)

Baked lamb medallions with rosemary baby potato, wilted spinach, baby carrot & rosemary jus (1.3.7.9.10.12) €4 supplement on packages

Aromatic vegetable korma with chickpeas, mediterranean vegetables, basmati rice & a crisp poppadum (6.10.12)

Something Sweet

Assiette of desserts; Mango & passion fruit cheesecake, chocolate fondant, salted caramel ice cream, raspberry crisp & a chocolate heart (1.3.7.8)

To Finish

Petit fours with tea or coffee (1.3.7.8)

€46 per guest

Allergans:1: Cereal Gluten - 2: Crustacean - 3: Egg - 4: Fish - 5: Peanuts - 6: Soybeans - 7: Dairy - 8: Nuts 9: Celery - 10. Mustard - 11: Sesame Seeds - 12: Sulphur Dioxide & Sulphites - 13. Lupin - 14: Molluscs

TRÍOG RESTAURANT

MIDLANDS PARK HOTEL