

# Triog Valentines Menu 2026



€49.95 PER PERSON

## ← « Starters » →

### ROAST PARSNIP & WATERCRESS SOUP

Smooth roasted parsnip soup finished with fresh watercress, served with Guinness brown bread  
(1 Wheat, 3 Egg, 7 Milk)

### GOAT'S CHEESE FRITTERS

Golden breadcrumbed goat's cheese balls, dressed rocket leaves and red onion jam  
(1 Wheat, 2 Crustaceans, 3 Egg, 7 Milk, 9 Celery, 10 Mustard, 12 Sulphites)

### ROAST BEETROOT & FETA SALAD

Roast beetroot with chunky feta cheese, roast walnuts, rocket & balsamic glaze  
(1 Wheat, 7 Milk, 12 Sulphites)

### CONFIT PORK BELLY

Slow-cooked pork belly with apple syrup, squash purée and Serrano ham crisp  
(7 Milk, 9 Celery, 10 Mustard, 12 Sulphites)

### SORBET COURSE

Blood Orange Sorbet  
(May contain sulphites)

## ← « Mains » →

### 10OZ STRIPLOIN STEAK

Chunky fries, Portobello mushroom, balsamic roasted cherry tomatoes and peppercorn sauce  
(1 Wheat, 9 Celery, 10 Mustard, 12 Sulphites)

### PAN-SEARED COD

Pan-fried cod on a bed of red pepper & chorizo risotto, sun blushed cherry tomatoes, pesto & shaved parmesan  
(1 Wheat, 4 Fish, 7 Milk, 9 Celery, 10 Mustard, 12 Sulphites)

### PAN-SEARED CORN-FED CHICKEN SUPREME

Potato gratin, chorizo crisp, sweet potato purée and pearl onion jus  
(1 Wheat, 3 Egg, 7 Milk, 9 Celery, 10 Mustard, 12 Sulphites)

### WILD FOREST MUSHROOM RISOTTO

Creamy risotto finished with basil pesto and Afia cress  
(1 Wheat, 3 Egg, 7 Milk, 9 Celery, 10 Mustard, 12 Sulphites)

## ← « Desserts » →

### CLASSIC TIRAMISU

Creamy mascarpone with cocoa crisp and chocolate sauce  
(1 Wheat, 3 Egg, 7 Milk)

### WHITE CHOCOLATE MOUSSE

Served in a dark chocolate cup with mint-marinated strawberries and strawberry sorbet  
(7 Milk)

### MRS G'S ZESTY LEMON CURD CHEESECAKE

Raspberry compote and crème Chantilly  
(1 Wheat, 3 Egg, 7 Milk)

### SALTED CARAMEL TART

Vanilla ice cream and caramel pearls  
(1 Wheat, 3 Egg, 7 Milk)