

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 breadcrumb 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)