



CLAYTON
HOTELS

Valentines Menu

Chef's Amuse Bouche

Risotto of Wild Mushrooms and Spinach with grapes and parmesan biscuit

Peach, red pepper and tomato Soup, served with farmhouse breads

Spinach, sun-blushed tomato and Goats Cheese Tartlet, balsamic dressed rocket leaves and pesto dressing

Pulled Duck and Chilli Noodle Salad, hoi-sin duck with sweet chilli noodles, pak choi, fresh coriander and beansprouts

Poached Seafood Galantine with homemade piccalilli and toasted sourdough loaf

Grilled prime Irish Sirloin Steak with creamy champ potato,
slow roast tomato, red onion jam, cognac and peppercorn cream (*€7 supplement*)

Mediterranean crusted tranche of Salmon,
pancetta and green pea Orzotto, confit cherry tomatoes and citrus beurre blanc

Pan-fried Chicken supreme, carrot and swede rosti, pomme fondant and smokey-bacon sauce

Duo of confit Duck leg and pan-roasted breast with juniper scented red cabbage, amareno cherry jus

Baked spinach and wild mushroom cannelloni, crème au fine herbs glazed with aged parmesan

Individual salted Caramel Cream Roulade with candied walnuts

White chocolate and raspberry cheesecake with Cointreau soaked raspberries

Selection of dairy ice-creams in a crisp wafer basket, butterscotch sauce

Warm Strawberry and Rhubarb Crumble with vanilla bean ice-cream

Tea or coffee

€35.95

Includes a glass of prosecco