

St. Valentines Dinner
(5 Course Menu)

Amuse Bouche
Appetizer

French Onion Soup

Champignons a la Crème in Vol-au-Vent

Prawns Thermidor in Scallop Shells

or

Beef Tournedos Rossini
with Madeira Sauce

or

Pan Roasted Supreme of Chicken
with a mustard cream sauce,
pea puree and pancetta crumbs

Gianduja Shortbread Cake

garnished with almonds, hazelnuts and candied orange crumble

Coffee

€40