



Valentine's Dinner Menu Sample 2025

Available on Friday, 14th February 2025

This menu may change slightly subject to final available produce on the day.

To Begin...

Hobson's Soup of the Day

Served with Fresh Herbs and Croutons

Goat's Cheese Focaccia

Sun dried Tomato, Basil Scented Focaccia with Goat's Cheese, Rocket Leaves and Beetroot Reduction

Tempura Prawns

With Baby Leaf Salad, Sweet Chilli Mayo and Balsamic Drizzle

Hobson's Vol au Vent

With Tender Chicken and Ham with a White Wine and Tarragon Cream Sauce in a crispy Puff Pastry Case, Herb Oil

Homemade Breaded Potato Cake

With Smoked Bacon, Irish Cheddar and Spring Onion, topped with Homemade Guacamole

The Main Event...

Slow Cooked Feather Blade of Irish Beef

With Champ Mash, Yorkshire Pudding, Roast Herb and Red Wine Gravy

Pan Fried Supreme of Chicken

With Smoked Bacon, Pearl Onion and Thyme Sauce

Grilled 10oz. Rib Eye Steak

Portobello Mushroom and Sauté Onion, Brandy and Pepper Sauce or Garlic Butter
(€8 supplement applies)

Pan Seared Barbary Duck Breast

with Chorizo and Herb Roasted Baby Potatoes, Plum Jus

Crispy Skinned Fillet of Salmon

White Wine and Tarragon Cream Sauce and Samphire

Spinach and Ricotta Tortellini

Wild Mushroom, Garlic and Parmesan Cream

All our main courses are served with Fresh Market Vegetables and Potatoes from Dunphys of Annestown

The Sweet Finale...

Chef's Dessert Plate

A selection of desserts for sharing!

Freshly Brewed Tea or Filtered Coffee included

Do you have any special dietary requirements?

Please notify a member of our team who will advise you of menu alternatives.

Allergens in our dishes are included on each day's final menu