

Valentine's Dinner Menu @



3-Courses €32
2-Courses €29
Prosecco €7
per glass

To Begin...

Chef's Soup of the Evening, Home Baked Brown Bread

Medley of Mooncoin Baby Beetroots, Poached Egg, Rocket, Orange & Thyme Dressing

Goat's Cheese & Chive Parcel,
Baked Honey Scented Goat's Cheese & Fresh Chive in a Feuille de Brick Pastry,
Dressed Leaf & Walnut Salad, Pear Puree

Coarse Ham Hock & Leek Terrine, Dressed Baby Leaves, Wholegrain & Parsley Mayonnaise

Chef's Smoked Salmon Pate,
Pickled Cucumber, Dressed Leaves, Ciabatta & Pesto Croute

Pumpkin Ravioli, Blue Cheese Cream, Micro Cress Garnish

The Main Event...

Grilled 10oz Sirloin Steak, Red Onion Confit,
Cracked Black Pepper & Whiskey Sauce or Garlic Butter (€5 supplement applies)

Pan Fried Chicken Supreme, Buttered Green Beans, Sweet Red Onion & Wholegrain Jus

Wild Mushroom Risotto, finished with Fresh Cream, Rocket & Parmesan Shavings

Pork Fillet, Apricot & Herb Farce, Spring Onion Mash, Fresh Thyme Jus

Herb Crusted Fillet of Hake, Roast Mediterranean Vegetables, Prawn & Brandy Bisque

Baked Fillets of Sea Bass, Pan Glazed Asparagus, Lemon, Caper, Tomato & Coriander Salsa

Confit Mallard Duck Leg, Baby Potato, Pea & Smoked Bacon Saute, Mixed Berry & Orange Jus

The Sweet Finale...

Chef's Mini Dessert Plate:

Rich Chocolate Mousse topped with Hazelnut Praline presented
in a Chocolate Cup, Glazed Sicilian Lemon Tart & Almond Parfait

For Reservations;

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