

Dinner:

2 Courses - €38

3 Courses - €48

plus Tea/Coffee



Valentine's Dinner Menu Sample

Available on Saturday 14th February 2026

To Begin...

Hobson's Soup of the Day

served with Fresh Herbs and Croutons

Allergens: 1,3,6,7,9

Homemade Breaded Potato Cake

with Smoked Bacon, Irish Cheddar and Spring Onion

topped with Homemade Guacamole

Allergens: 1,3,7

Goat's Cheese Focaccia

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

Allergens: 1,3,6,7

Tempura Prawns

Baby Leaf Salad, Sweet Chilli Mayo and Balsamic Drizzle

Allergens: 1,3,4,6,7, 12

Hobson's Vol au Vent

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

Allergens: 1,3,6,7,12

The Main Event...

Slow Cooked Beef Feather Blade

Champ Mash, Yorkshire Pudding,

Roast Herb and Red Wine Jus

Allergens: 1,3,6,7,9,12

Pan Fried Supreme of Chicken

with Smoked Bacon, Pearl Onion and Thyme Sauce

Allergens: 6,7,9,12

Roast Pork Steak

Black Pudding Stuffing,

Silverskin Onion and Balsamic Jus

Grilled 10oz. Rib Eye Steak

Portobello Mushroom and Sauté Onion,

Brandy and Pepper Sauce or Garlic Butter

(€8 supplement)

Allergens: 7,9,12

Crispy Skinned Fillet of Salmon

White Wine and Tarragon Cream Sauce and Samphire

Allergens: 4,6,7

Spinach and Ricotta Tortellini

Wild Mushroom, Parmesan and Garlic Cream Sauce

Allergens: 1,3,6,7

Our Main Courses are accompanied by Fresh Market Vegetables and Potatoes from Dunphys of Annestown

The Sweet Finale...

Chef's Dessert Plate

A Trio of Desserts from our Pastry Chef

Allergens: 1,3,7,12

Freshly Brewed Tea or Filtered Coffee

Menus Allergens: 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs

For Dining Reservations: T. (051) 862300 (dial option 2) E. events@thw.ie