

# Eala Bhán Valentines 5 Course Set Menu

~ AMUSE BOUCHE ~

~ STARTERS ~

*Soup du Jour*

*Homemade Soup Of The Day*

*Kellys of Newport Black and White Pudding Lasagne*

Elegant tower of Kelly's of Newport black and white pudding thinly sliced, served between light pasta sheets, drizzled with a cream and shallot sauce, topped with grated Irish Cheddar

*Duo of Duck & Cashel Blue Cheese Ice Cream*

Homemade duck liver paté, carpaccio of smoked duck breast served with red onion marmalade, crispy bread and Cashel blue cheese ice cream

*Prawn Tostadas*

Lightly fried fresh corn tortillas with garlic aioli, spicy prawn and chorizo with coriander and mango salsa, beetroot slaw with a Tempura Prawn skewer and deep fried glass noodles

*Warm Chorizo Goats Cheese Beetroot Salad*

Pan fried chorizo, Fivemiletown goats cheese local beetroot, candied walnuts with dressed baby leaf salad

~ SORBET ~

~ MAINS ~

*Sirloin Steak*

Succulent sirloin steak, crushed rosemary baby boiled potatoes, with roast plum tomato and onion ring

*Duo of Irish Chicken*

Irish Chicken breast stuffed with goats cheese and homemade pesto, garlic, chilli, nuts, mini homemade chicken spring roll with crushed rosemary baby boiled potatoes and creamed shallots

*Seabass*

Pan fried Seabass with pea and lemon seaweed risotto, basil oil, champagne cream sauce and flaked almonds

*Crispy Confit Cantonese Pork Belly*

6 hour Slow braised Feeney's of Sligo pork belly cooked in orange and star anise with five spice, on a bed of black pudding buttered mash, sweetened cabbage apple chutney, cherry sauce

*Vegetarian Option*

Please ask your server

~ DESSERTS ~

*Mini Baked Alaska*

Vanilla ice cream, sponge cake with lightly browned meringue, served with winter coulis and fresh fruit

*Hip Hip hooray! It's Creme Brulee!*

Traditional french custard flavoured with fresh banana, caramelised sugar top, served with shortbread biscuit and fruit compote

*Eala Bhán Eton Mess*

Whipped cream, meringue, strawberries, bananas, port topped with warm milk chocolate sauce.

*Salted Caramel Sweet Pastry*

Sweet pastry filled with pistachio chocolate mousse, salted caramel, fresh fruit, vanilla ice cream

*Eala Bhán Chocolate Fondant*

Rich chocolate cake with warm oozing chocolate centre topped with peanut mousse and vanilla ice cream

5 course set menu

€49.95 per lover

