VALENTINE'S

HILTON LOVERS CELEBRATION



ENTRÉES

Medley of Lobster

LOBSTER SALAD, LOBSTER CASSOULET ON A CRISPY TART,

LOBSTER BISQUE BASIL FOAM

SOUP

Cream of Jerusalem Artichoke

CRUSHED ARTICHOKES, SPICY ALMONDS, TRUFFLE OIL

MAIN COURSE

Pan seared Angus Fillet of Beef

OXTAIL CROQUETTE, CARAMELISED PUMPKIN, CAULIFLOWER PURÉE, ROASTED WINTER VEGETABLES, OLD PORT WINE JUS

DESSERTS

Chocolate and Raspberry Brownie Cake

STRAWBERRY MOUSSE, PASSION FRUIT ICE-CREAM,
KISSES OF RED FRUIT COULIS

Petit fours Baci, Truffle, Praline

Coffee

€50 per person

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE INGREDIENTS USED, PLEASE ASK FOR THE MANAGER.

\$\epsilon 120 per couple with Sea View including breakfast



