

## Vafentine's Menu

## **TO START**

Kenmare Bay Seafood Chowder Served With Homemade Guinness Brown Bread (4,5,6,8,9,13,14)(1a,1d,4,7,12,13)

Chicken & Chorizo Vol au Vent

Cooked in a White Wine & Cream Sauce Served in Puff Pastry Case

(1a,4,7,13,14)

Starter Sharing Plate

BBQ Ribs, Pil Pil Prawns, Chicken Wings & Panko Breaded Bluebell Falls Goat Cheese
With Garlic Bread, Coleslaw, Blue Cheese Dip & Beetroot Aioli
(1a,4,5,7,9,11,13,14)

## **MAIN COURSE**

8oz Fillet Steak

With Portobello Mushroom & Garlic King Prawns. Served With Potato Gratin & Peppercorn Sauce or Garlic Butter. (4,5,8,9,11,13,14)

Pan Seared Fillet of Seabass

With Potato, Scallion, Pea & Sundried Tomato Hash.
Garnished With Grilled Asparagus Tips & a Saffron Sauce,
Served With Seasonal Vegetables
(4,8,9,11,13,14)

**Braised Pork Belly** 

Apple Chutney, Creamy Mashed Potatoes & Braised Pak Choi Served With Cherry Vinegar & Malbec Jus (4,9,13,14)

Wild Mushroom Risotto
With Roast Hazelnut, Parmesan Shavings & Truffle Oil
(3,4,14)

## **SHARING DESSERT**

Biscoff & Chocolate Giant Cookie

Oven Baked Cookie Skillet With Chocolate Chunks & Biscoff Swirls.

Topped with vanilla ice cream & served with fresh whipped cream

(1a,4,7)

€50 pp Including a free glass of bubbly