

Valentines

MENU

STARTERS

HOMEMADE SOUP OF THE DAY

Fresh market soup served with traditional homemade brown bread & Irish butter.

(1, (wheat) 3, 7, 9, 12)

CAPRESE SALAD

Heirloom tomato and mini mozzarella skewers served with Genovese pesto, torn basil, slow roast tomato tapenade, rosemary focaccia and aged balsamic (1,7,8,10,12)

SEAFOOD PARCEL

Poached prawn, hake and salmon bound in our Marie rose sauce wrapped in smoked salmon. Served with a citrus and avocado salsa and our home made Guinness soda bread. (1,2,3,4,7,10,12)

SHARING CHARCUTERIE FOR TWO

A sharing platter of cured dried meats and cheeses served with house relish and warm breads (1(wheat) 7,9,10,12)

CONFIT DUCK LEG

Slow confit duck leg with a fennel, orange and chicory salad dressed with a sweet apple dressing (9,10)

MAINS

WILD ATLANTIC COD

Grilled cod, crispy air dried ham, roast vine tomatoes, white wine cream (4,7,9,12)

SURF AND TURF (SHARING)

400g chateaubriand, wild Atlantic prawns in garlic butter, sautee wild mushrooms, mushroom ketchup, twice cooked beef dripping chips. (2,6,7,9,10,12)

BEEF CHEEK

Slow braised beef cheek in bourguignon sauce, horseradish and mustard mash, honey roast baby carrots (4,6,7,9,10,12,)

CHICKEN SUPREME

Crisp skin chicken supreme with mushroom and tarragon velouté, crisp asparagus, buttery mash and carrot puree. (7,9,10,12)

PASTA PRIMAVERA

Served with Julienne mediterranean vegetables in a light cream sauce, orecchiette fresh pasta, finished with lemon, Genovese pesto and aged parmesan. (1,3,6,7,9,12)

DESSERT

DESSERT PLATTER FOR TWO

A selection of our mini desserts with Chantilly cream and fruit coulis.

(1,3,7,8)

3 Course Menu

49.00

per person

ALLERGENS

1 - Cereals 3 - Egg 5 - Peanut 7 - Dairy 9 - Celery 11 - Sesame Seed 13 - Lupin
2 - Crustacean 4 - Fish 6 - Soya 8 - Nuts 10 - Mustard 12 - Sulphur Dioxide 14 - Mollusc

Valentines

MENU



JUNCTION ONE
BAR & RESTAURANT