

CENTRAL HOTEL

Valentine's Dinner

3 Courses
€32.00pp

Complimentary
Glass of
Prosecco

Leek and Watercress Soup
Leek and Potato Soup, Watercress and Basil Oil (7)

Cajun Spiced Chicken Salad
Baby Gem, Cherry Tomatoes, Mango Dressing (3,7,10)

Thai Fish Cakes
Mixed Leaves, Smoked Paprika Aioli (1,3,4,10)

Caramelized Red Onion and Brie Tart
Rocket, Balsamic Glaze (1,7,8)

Seafood Trio (Sharing Platter for 2)
Thai Fish Cake, Battered Prawn, Breaded Haddock, Smoked
Paprika Aioli (1,2,3,4,7)



10oz Irish Prime Sirloin Steak (€9 Supplement)
Sautéed Mushrooms, Onions, Chips, Peppered Sauce or Garlic Butter (7)

Supreme of Chicken
Chargrilled Stuffed Fillet of Chicken, Bacon, Mushroom, Root Vegetables,
Gratin Potatoes, Brandy Sauce (7,9)

Roasted Half Duck
Roasted Root Vegetables, Garlic Whipped Potatoes, Orange Sauce (7,9,12)

Slow Cooked Braised Beef
Root Vegetables, Dauphinoise Potatoes, Onion and Red Wine Sauce (7,9,12)

Pan Fried Fillet of Salmon
Roasted Cauliflower, Saffron Potatoes, Orange Beurre Blanc (4,7)

Mushroom and Watercress Linguine
Creamy Garlic Velouté, Parmesan (1,3,7,12)



Warm Chocolate Fondant
Chocolate Drizzle, Vanilla Ice Cream (1,3,7)

Bailey's Cheese Cake
Exotic Fruit Coulis, Fresh Cream (1,3,7)

Apple Pie
Crème Anglaise, Vanilla Ice Cream (1,3,7)

Sharing Platter for Two
Warm Chocolate Fondant, Bailey's Cheese Cake, Chocolate
Fudge, Fresh Cream, Vanilla Ice Cream (1,3,7)

ALLERGENS: ① Cereals containing gluten ② Crustaceans ③ Eggs
④ Fish ⑤ Peanuts ⑥ Soybeans ⑦ Milk (including lactose) ⑧ Nuts
⑨ Celery ⑩ Mustard ⑪ Sesame seeds
⑫ Sulphur dioxide and sulphites ⑬ Lupin ⑭ Mollusc

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CONFERENCE & LEISURE CENTRE