

ESTABLISHED 2013

SIKA

POWERSCOURT

Valentine's Menu

Glass of Perrier-Jouët, Blason Rosé NV Champagne

Amuse-Bouche

Oysters with Dashi and Lemon Dressing

Starter

Lobster Tortellini, Shell Foam, Lobster Oil (5, 6, 7, 13, 9)

Beetroot Soup with Roasted Goats Cheese, Beetroot Tuille (13, 9)

Rabbit & Foie Gras Terrine, Pistachio Crumble, Plumb Chutney, Pickled Wild Mushroom (2, 13, 9, 7)

Salmon Gravlax with Pomegranate & Champagne Foam (6, 13, 9)

Main Course

Fillet of Lemon Sole, Stir-Fry Vegetables, Potato & Coriander Terrine, Soy Foam (8, 9)

T-Bone Steak, Stuffed Potato, Pickled Vegetables & Homemade Mayonnaise, Pepper Sauce (13, 9, 7)

Poussin Stuffed Chicken, Herbs de Provence, Baby Vegetables, White Bean Puree (12, 13, 9, 10)

Black Winter Truffle and Coffee Risotto, Balsamic Vinegar Dressing (12, 9)

Sides

Mashed Potato (9)

Chunky Potato Chips, Cajun Seasoning (13)

Seasonal Daily Vegetables (9)

Desserts

Local Irish Cheese

Winter Fruit Chutney, Crackers (2, 9, 13)

Chocolate & Pecan Praline

Manjari Mousse, Brownie Biscuit, Homemade Ginger Ice Cream, Cacao Sponge Cake (2, 13, 9)

Chocolate Sphere

Chocolate Mousse, Milk Foam, Honeycomb, Vanilla Ice Cream, Valrhona Chocolate Sauce (7, 8, 9)

Passion & Red Fruit Pavlova

Merengue, Passion Fruit Whipped Ganache, Red Fruit Coulis (9)

3 Courses €170 per couple

At Powerscourt Hotel Resort & Spa, we consciously purchase our food from sustainable sources, we support local growers and producers where possible. The best quality meat and fish is hand selected by our team of chefs from Irish farms and harbours.

For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

Allergens 1: Peanuts 2: Nuts 3: Molluscs 4: Sesame seeds 5: Crustacea 6: Fish 7: Eggs 8: Soya 9: Dairy 10: Celery 11: Mustard 12: Sulphur dioxide 13: Gluten 14: Lupin