

Valentines Menu

Starters

Vegetarian Spring Rolls, Pak Choi Stir Fry and a Hoisin Sauce
(1,2,1,4,5,9) - €7.00

Smoked Salmon and a Watercress Tart (1,2,3,10) - €7.00

Soup of the Day (2,4,13) - €5.00

Creamy Chicken and Mushroom Vol au Vents (1,2,3,4,13)- €7.50

(Also available as a Main Course - €12.00)

Crispy Panko Fried Garlic Mushrooms with a Garlic and Herb Dip (1,2,3)- €7.00

Main Courses

Braised Lamb Shank with a Red Wine and Rosemary Jus (2,5,13) - €18.00

Medallions of Beef, Sautéed Onions and a Wild Mushroom Sauce (2,5,13)-
€18.00

Honey Roast 1/2 Duckling with a Fig Stuffing and a Citrus Sauce (1,2,3,5)-
€20.00

(All the above served with Creamed Potato, Gratin Dauphinoise and a Selection of Roast Vegetables) (2,13)

Grilled Seabass Fillet served with a Creamy Seafood Pappardelle, a Grilled Queen Scallop, Romesco Sauce (1,2,3,4,10,11,12,13) - €18.00

Roast of the Day (Please check this option daily) - From €11.50

Piri Piri Chicken Burger served with fries on a toasted brioche bun, lettuce, tomato, red onion relish with a spicy marinated chicken breast (1,3,4)- €13.00

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Ard Rí House Beef Burger served with Fries on toasted Brioche Bun with Cheese, Tomato, Onion and Burger Sauce (1,2,3) - €14.50

Ard Rí House Chicken Curry served with Basmati Rice and a Poppadom (2,5) - €15.00

Steak Sandwich served with Fries on a Ciabatta with Sautéed Onions, Mushrooms, Lettuce and Garlic Mayonnaise (1,2,3) - €15.00

Beer Battered Cod and Chips served with Mushy Peas, Homemade Tartar Sauce and Garnished with Salad (1,3,5,6,14) - €15.00

Baked Aubergine and Goats Cheese Parmigiana served with a selection of Garlic Herb Roasted Vegetables (1,2,13) - €12.00

Side Orders

Gratin Potatoes - €4.00

Portion of Chips - €3.00

Onion Rings - €3.00

Allergens

1 - Wheat/Gluten 2 - Milk 3 - Eggs

4 - Celery 5 - Soya 6 - Mustard 7 - Peanuts

8 - Nuts 9 - Sesame Seeds 10. Fish

11. Crustaceans 12. Molluscs 13. Sulphites 14. Lupin

Something Sweet

Ard Rí House Hotel Valentines Trifle

White Chocolate, Pink Gin and Berry Trifle - €4.00

Lemon and Passion Fruit Tart with a Vanilla Mascarpone - €4.00

Homemade Profiteroles with a Butterscotch Sauce and Hazelnut Brittle - €4.00