



## VALENTINES DAY AT THE WATERMARQ RESTURANT

**Kir Royale cocktail on arrival**



### FROM THE GARDEN OF EDEN

#### **Braised hamhock terrine**

apple and celeriac remoulade, fine beans and truffle oil

#### **Roast butternut squash soup**

Basil gnocchi

#### **Crispy calamari with smoked paprika and polenta**

chorizo and rocket salad, saffron aioli

#### **Semi soft Tipperary goat's cheese**

on homemade dried onion loaf, basil and pine nut crumble, beetroot dressing

#### **Chicken liver parfait with fleur de Sol**

Poached apricot and sweet plum compote, toasted brioche

#### **Oak smoked mackerel, fennel and orange salad**

Toasted sunflower seeds, balsamic reduction



### THE MAIN EVENT

#### **10 oz Sirloin Steak**

champ, ragout of shallots and forest mushrooms, peppercorn sauce

#### **Roast cod fillet wrapped in parma ham**

Saffron and shellfish risotto, confit baby tomatoes

#### **Caramelized belly of pork**

Duck fat roasted potato, pickled red cabbage and buttered beans, homemade chutney

#### **Free range breast of chicken**

moussaline potato, grilled asparagus tips, white bean and chorizo cassoulet

#### **Seared pave of salmon**

Crab and dill terrine, roast fennel and sweet peas, vermouth sauce

#### **Croquettes of gruyere cheese and leeks**

Tomato and pepper compote, pea puree and truffled rocket



### SWEET ROMANCE

#### **Chefs medley of dessert's**

**Finished with freshly brewed Robert Roberts tea or coffee**

**€60.00 per couple**

**OR**

**€70 per couple with a bottle of house wine**