

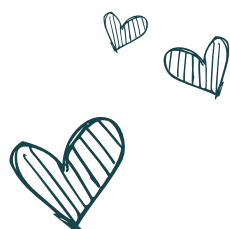
# valentine's menu

## 3 COURSE MEAL FOR 2 LOVERS.

3 Course Meal from A la Carte menu x 2 people  
+ tea/coffee + bottle red/white wine\*

# €100

\*Wine: El Caminador Sauvignon Blanc or El Caminador Merlot. Steak supplement €5



### starters

#### Chicken and Duck Liver Parfait <sup>CA</sup>

Cranberry and Port sauce, sour dough toast

#### Pan Fried Fillet of Mackerel <sup>CA</sup>

Asparagus, fennel, baby potato, fresh herbs

#### Goats Cheese Bruleé <sup>CA</sup>

Raspberry coulis, trio of beetroots and sour dough toast

### mains

#### Trio of Venison (Steak, Wellington, Homemade Sausage) <sup>CA</sup>

Braised red cabbage, celeriac, potato fondant and sour cherry sauce

#### Pan Fried Monk Fish <sup>C</sup>

Mussels, cockles, wild mushroom, mixed greens, cauliflower cheese, veloute sauce

#### 12h slow cooked Pork Belly <sup>C</sup>

Apple and vanilla puree, braised cabbage, rosemary and red wine jus, fondant potato

### dessert

#### Chocolate and Orange Brownie <sup>CA</sup>

with caramel sauce, candied orange, raspberry

#### Apple Strudel with honeycomb ice cream

\*\*\*\*\*

Tea/Coffee

\*\*\*\*\*

Vegetarian Options available, please see our vegetarian menu

bookings: (01) 667 4446 email [info@girlandthegooserestaurant.ie](mailto:info@girlandthegooserestaurant.ie) web [girlandthegooserestaurant.ie](http://girlandthegooserestaurant.ie)

<sup>C</sup> Coeliac Friendly Option. <sup>CA</sup> Coeliac Adaptable Option. ALLERGY ADVICE: Before placing your order please inform your waiter if you or a person in your party has a food allergy. Menu with allergens available on request. Due to time constraints during busy periods of service, 1 bill will be issued per table of 4 and more.