

# The Walter Restaurant

## THE VALENTINES MENU

### *TO BEGIN WITH...*

BLUE BELL FALL GOATS CHEESE IN KATAFI PASTRY  
with poached merlot grapes and apple chutney  
CRISPY FRIED DUBLIN BAY PRAWNS  
cherry tomato , shallots , panchetta and white wine sauce  
WILD MUSHROOM , LEEKS AND GRUYERE CHEESE TARTLET  
with a mederia cream sauce  
ROAST BONLESS QUAIL  
Apricot and pinenut stuffing and red current Ruby port glaze  
CHICKEN CAESAR SALAD  
baby gem, bacon lardons, garlic croutons and parmesan shavings  
CRISPY SMOKED SALMON SPRING ROLLS  
Mango and chili sauce, mixed leaves

### *NEXT COURSE*

CHAMPAGNE SORBET

### *FOR MAIN ENTRÉE*

SLOW COOKED LAMB SHOULDER  
red onion marmalade , pearl barley spring vegetable broth and mederia glaze  
DUET OS SILVERHILL IRISH DUCK  
Grilled breast of Duck and confit Leg , braised red cabbage mash , red wine canberry jus  
CRUSTED BAKED SALMON  
Smoked salmon crust , gratin potaotes , seasonl vegetables and a champange mustard beure blanc  
PAN FRIED MONKFISH  
Cauliflower puree , gratin potato and pommery mustard beure blanc  
21 DAY AGED 100Z CERTIFIED IRISH HEREFORD SIRLOIN STEAK  
Stuffed button mushrooms , gratin potato and a pink peppercorn sauce  
DUET OF VEGETARIAN BURGERS  
Green Pea and mint burger, sweet potato and cumin burger, cherry tomato, white wine sauce,  
red onion marmalade, Gratin potatoes, seasonal vegetables

### *TO FINISH*

APPLE CRUMBLE  
Vanilla Ice Cream  
STICKY TOFFEE PUDDING  
Caramel Sauce  
CREME BRULEE  
Amarelo biscuit, mixed berry compot  
DOUBLE CHOCOLATE CHIP BROWNIE  
Fudge Ice Cream, Chocolate Sauce  
DESSERT TASTER PLATE  
Cheesecake, sticky toffee pudding, creme brulee

*€ 35.00 per person including a glass of bubbly, chocolates and a flower*

*"Anastasia Steele. I love you. I want to love, cherish, and protect you for the rest of my life. Be mine. Always, Share my life with me. Marry me."*

*- E.L. James, Fifty Shades Darker*

*The Walter Raleigh Hotel*

