

VALENTINE'S DAY



IMPERIAL HOTEL  
GALWAY

# MENU

## APPETIZER

Smoked Salmon Rosette (4,8,12)  
Carpaccio of Beetroot, Candied Walnut Crumb  
Fresh Dill & Lemon Vinaigrette

or

Confit Chicken & Black Pudding Terrine (1b,7,9,12)  
Golden Apple Puree, Parmesan Crisp, Micro Leaf Salad

## AMUSE-BOUCHE

Chilled Mint Pea Soup, Parmesan Wafer, Herb Infused Oil (7)

## MAIN

Slow Cook Featherblade of Beef (1a,7,12)  
Potato Gratin, Smoked Turnip Puree  
Honey Roasted Rainbow Carrots, Pan Jus Reduction

or

Pan Seared Seabass (4,7,12)  
Served on a Warm Salads of Olives, Sundried Tomatoes  
Green Beans, Baby Potatoes

## PALATE CLEANSER

Lemon & Champagne Sorbet (12)

## DESSERT

Sharing Platter of Homemade Truffles and Desserts  
Served with Tea & Coffee (3,6,7,8,12)

**6 Course €45.00 per person**  
**Include house bottle of wine €65.00**

### Allergens

1. Gluten (a) Wheat (b) Barley (o) Oats 2. Crustaceans  
3. Egg 4. Fish 5. Peanuts 6. Soya 7. Dairy  
8. Nuts 9. Celery 10. Mustard 11. Sesame seeds  
12. Sulphur dioxide 13. Lupin 14. Molluscs