

AVOCA

Valentine's Menu, *Dine in for Two, For €24.95*

The perfect way to celebrate a Valentine's night in.

SELECT ONE STARTER, ONE MAIN COURSE,
ONE SIDE AND ONE DESSERT.

EACH DISH SERVES TWO.

STARTER

Borscht & Confit Duck Consommé

With shredded confit duck, refreshing beets, cabbage & veg, this nourishing soup has an earthy sweetness & vibrant colour.

Fishcakes with Tartare Sauce

Fresh salmon, hake & smoked coley mixed with potato, spring onions, dill & lemon all hand rolled in a herb crumb.

Slow Roasted Tomato & Basil Soup

Bursting with rich, satisfying flavours, our famous, much loved soup is made to our own special & delicious recipe.

MAIN COURSE

*Organic Dry-aged Fillet Steaks

(add €3.00 supplement)

Chosen by our expert butcher our Avoca fillet steaks are full flavoured, tender & served with Avoca pure beef dripping.

Haddock & Bombay Potatoes

Freshly baked haddock on crispy golden Bombay potatoes with sundried tomato butter. A great dish to enjoy with our Avoca seasonal green vegetables.

Spinach & Ricotta Cannelloni

Our cannelloni is made with spinach & creamy ricotta cheese, topped with Grana Padano & fresh herbs.

SIDES

Rosemary & Garlic Mash

Smooth & creamy mash infused in roasted garlic, rosemary & finely chopped chives.

Seasonal Green Vegetables

A fresh mix of green beans, sugar snaps & green peas topped with a parsley butter.

DESSERT

Chocolate Mousse

A rich & airy mousse with intense chocolate flavours in every mouthful.

Raspberry Posset

A classic creamy dessert with a raspberry twist served with our lemon polenta biscuit.