



Valentines Day Menu / Biachlár Lá Fheile Vailintín

(Served in the Tribes Restaurant Friday 14th - Saturday 15th February inclusive)



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Starters

Champagne braised pork belly, with wild cherry BBQ sauce

Oak Smoked Salmon, red pepper blini with crème fraiche and caviar

Goats cheese stuffed beetroot arancini, with rocket aioli

Smoked tomato bisque, with pimento foam

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Sorbet

Champagne & Raspberry Sorbet

Mains

8oz Sirloin Steak, olive oil poached cherry tomato on the vine, pickled beetroot, harissa paste, champ mash (€5 Supplement)

Confit red onion, with sunflower seed risotto, feta cheese, pickled cucumber

Serrano wrapped monk fish with potato gnocchi and prawn bisque cream sauce

Wild mushroom stuffed chicken supreme, with fresh mozzarella spring onion mash and cepe cream

Red wine braised lamb cutlets pea puree, duchesse potatoes, braising jus reduction

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Sweets

Sticky Toffee Pudding, Honeycomb Icecream

Chocolate sharing plate for two

Chocolate pate, chocolate beignets, chocolate strawberries, chocolate ice cream, chocolate soil, chocolate sauce

Caramelized lemon tart

with fresh raspberries and vanilla cream quenelle

Selection of artisan ice cream and sorbets, with house made coulis, caramel and chocolate sauce

Served with freshly brewed tea and coffee

€39.95 per person including gls of Prosecco



Clayton Hotel Galway, Ballybrit, Galway

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