

Valentine's Day Dinner in Vi's Restaurant

THREE-COURSE MENU, WITH A GLASS OF PROSECCO

€55 per person

STARTERS

WHISKEY BARBEQUED SALMON

SAFFRON PICKLED RED ONION & CUCUMBER, AVOCADO PUREE, RICE CRISPS & FRISÉE LEAVES

CRISPY SPANISH CHORIZO & SWEET POTATO CROQUETTE

GOCHUJANG LIME AIOLI, SPRING ONION TUILLE, SOFT QUAIL EGG & BALSAMIC PEARLS

CREAM OF WILD MUSHROOM, COURGETTE & THYME SOUP

RED LENTIL DAHL

BURRATA, CRISPY SHALLOTS, MIXED SOFT HERBS & HERB OIL

MAINS

7 OZ FILLET OF IRISH BEEF

SHALLOT & WILD MUSHROOM PURÉE, DUCK & ROSEMARY ROASTED POTATO, GREEN PEPPERCORN & BRANDY SAUCE
(€10.00 SUPPLEMENT)

PAN ROASTED CHICKEN SUPREME

TARRAGON & CHICKEN MOUSSE, FINE VEGETABLE RAGOUT & FRIED GNOCCHI

PAN FRIED HAKE

ORZO PASTA, BROAD BEANS, GARDEN PEAS, COURGETTE, FRESH HERBS, MUSSEL VELOUTÉ & TOMATO TARTARE

QUINOA CROQUETTE

MEDITERRANEAN VEGETABLE, HALLOUMI, TOMATO, CHILLI AND APRICOT JAM & BEETROOT HUMMUS

DESSERT

MARBLED CHOCOLATE CUP

CHOCOLATE MOUSSE, WARM BROWNIE & CHOCOLATE COVERED STRAWBERRY



LAWLOR'S of NAAS
TOWN CENTRE HOTEL