

## Valentine's Menu

€49.50

### Starters

#### Spiced Sweet Potato Soup (V)

*Roast in a light Spice of Cummin and Cayenne before blending to a smooth puree, Garnished with Cardamon and Herb Creme Fraiche*

#### Organic Clare Island Smoked Salmon

*Served with Fire roasted capers, dill aioli and Fires homemade brown bread*

#### Silver Hill Confit of Duck Salad

*Silver Hill Irish confit of duck leg and crispy skin, with pomegranate seeds, mango slices, raspberry dressing and mesclun leaves*

#### Fire's Wood Fired Jumbo Prawns

*Wood fired jumbo prawns stuffed with sautéed chorizo and crayfish tail, cooked in olive oil and garlic butter, served with homemade brown soda bread*

#### Black Mission Figs with Cashel Blue Cheese

*Stuffed with Cashel Blue cheese and encased in Parma Ham before roasting  
Finished with micro leaves dressed in honey mustard and Hellenic Olive Oil*

### Main Courses

#### 10oz Irish Hereford Prime Aged Rib Eye Steak (Supplement €5)

#### 8oz Irish Hereford Prime Aged Sirloin Steak

*Chargrilled Irish Hereford Prime sirloin steak served with chunky chips, tobacco onion, served with a mixed leaf salad and a pepper cream sauce*

#### Slaney Valley Irish Lamb Rack

*Tender Irish Spring lamb rack (served pink) with a fine herb crust, dauphinoise potato, buttered baby root vegetables, asparagus and lamb jus.*

#### Irish Chicken Supreme

*Roast Chicken Supreme on a Bed of Spring Onion Mash and Purple Sprouting Broccoli  
Served with a Chorizo, Ardsallagh Goats Cheese and Spinach Tartlet with a drizzle of Chorizo Cream sauce*

#### Sea Bass Fillet with Lemon Shallot Butter Sauce

*Seared fillet of Sea bass, braised fennel and orange, sugar snap peas and herb poached potato. Finished with lemon and shallot butter*

#### Baby Leek and Jerusalem Artichoke Gratin(V)

*Sautéed Baby Leek, Diced Jerusalem Artichokes and Wilted Kale in a Rich Smoked Gubbeen Cream and a Herb Gratin  
Served with Root Vegetable Crisps*

### Desserts

#### Hot Dark Chocolate To Share

*Chilli Infused Hot chocolate, Honey Comb Bits, Vanilla Marshmallows, Cassis Sorbet, Roast Banana Ice and Brandy Snap*

#### County Wexford Ice Creams and Sorbets

*Wexford ice creams in a selection of wonderful flavours in a homemade Brandy snap basket,  
With a raspberry coulis and shortbread biscuit*

#### Frozen Coconut and Lime Soufflé

*Topped with Mini Passion fruit Meringues and accompanied by Poached Mango Jelly*

#### Zesty Lemon Tart (GF)

*A coconut baked base topped with zesty lemon cream, caramelised, and served with Glenisk clotted cream and raspberry sorbet*

#### White Chocolate and Raspberry Cheesecake

*A light cheesecake with white chocolate and raspberries on a buttered Graham Cracker base*

### Tea or Coffee

*Cappuccino, Caffé Latte and Herbal Teas are available (€1.50 supplement)*

#### Sides: €4.95

#### Share: €9.95

**Fire's Sinful Mash**  
**Seasonal, Buttered**

#### Sides: €5.95

**Cauliflower Gratin**

**Creamed Spinach Gratin**

#### To

**A selection of**

<b>Pont Neuf Chips</b>	<b>Portobello Mushroom Tower</b>	<b>Fire Spicy Potato tots</b>	<b>Vegetables to</b>
<b>Share</b>	<b>Garlic &amp; Smoked Bacon</b>	<b>Potato Chunks</b>	<b>Peas and Pancetta</b>
<b>Skinny Fries</b>			

*Discretionary 10% Service Charge on parties*

