

COONEY'S HOTEL

VALENTINES MENU

TO START

Homemade cream of Vegetable Soup,
selection of freshly baked breads.

Smoked Salmon Roulade, cream cheese,
chives, dill, toasted sourdough bread.

Goats cheese mousse, brown bread crisp, trio of beetroots,
caramelised walnuts, balsamic reduction.

Trio of sliders

Lamb with red onion marmalade, Beef with house relish, bacon and cheese &
Chicken with sriracha mayonnaise.

THE MAIN EVENT

Pan Fried Supreme of Chicken

Spring onion and wild mushroom risotto, parmesan shavings.

John Stone 10oz dry aged Sirloin Steak (€5 supplement)

Sauteed onions and mushrooms, homemade chips and side salad

Choice of pepper sauce, chimichurri sauce or garlic butter.

Grilled Sea bass Fillets

Spinach, baby potatoes and minted beurre blanc.

Thai Vegetable Curry

With basmati rice.

SWEET ENDINGS

Assiette of homemade desserts

Freshly brewed Tea & Coffee.

€35 PER PERSON