



# VALENTINE'S MENU



CELEBRATE TODAY WITH THOSE  
WHO MAKE YOUR HEART SMILE

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## ENJOY A 3-COURSE VALENTINE'S DINNER FOR €42.95

### TO START

#### SMOKED SALMON

Burren smoked salmon, chive & red onion, potato salad, dill vinegarette

#### HOT & SPICY WINGS

Spiced breaded chicken wings, blue cheese dipping sauce

#### DUCK LIVER PATE

Toasted Brioche, Cumberland sauce

#### SWEET POTATO, FALAFEL SALAD

Baby gem, avocado, roast peppers, chick peas, toasted pine nuts & mango dressing

#### CAESAR SALAD

Baby gem, smoked pancetta, garlic croutons, parmesan & Caesar dressing

#### SPICED ROAST BUTTERNUT SQUASH SOUP

Coconut cream. Pumpkin seed & treacle soda bread

### FAVOURITES

#### ROAST CHICKEN SUPREME

Sundried tomato, crushed potatoes, sautéed French beans, rich chasseur sauce

#### HICKORY BURGER

Irish Angus Burger, smoked streaky Bacon, smoked cheddar, Salad & chunky fries

#### 10 OZ PRIME ANGUS RUMP FILLET STEAK

Onion Rings, Chunky fries, side salad & peppercorn sauce

#### BRAISED LAMB SHANK

Slow cooked lamb shank, red wine, rosemary, creamed potatoes & roast vegetables

#### GRILLED FILLETS OF SOLE & GRILLED PRAWNS

Lemon & pea risotto, stem broccoli, sorrel cream sauce

#### MASSAMAN CHICKEN CURRY

Mild Thai curry, finished with peanuts, coconut milk & basmati rice

#### VEGAN WELLINGTON

Grilled asparagus, roast cherry tomatoes, vegan feta & creamy vegan mushroom sauce

### SOMETHING SWEET

#### VINCENZO'S TRIO OF DESSERTS

Selection of 3 mini desserts, fresh fruit coulis

Some of our menu items contain allergens, and some may contain nuts, please scan QR code for more info



All of our beef, chicken, lamb, pork, seafood, vegetables and salads are of Irish or of course from our wonderful local suppliers where possible....enjoy!