

Austins

Valentines Menu

APPETISERS

Portavogie Prawns

Prawns Pan Fried with Garlic and Chive Butter served with Gubbeen Chorizo and Homemade Garlic Bread

Stuffed Mushroom

Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic dressing (V)

Salt 'N' Chilli Chicken

Lightly Battered served with Soy Sauce and Peanut dip (N)

Irish Whiskey Glazed Spare Ribs

Served with a sticky B.B.Q Sauce

Soup

Soup of the Day accompanied with a Freshly Baked Roll



MAINS

Roast Fillet Of Hake

Served on a Bed of Crisp Kale, topped with Lemon and Lime Sauce (H)

Grilled Rockvale Chicken

Chicken Supreme, served with Asparagus and Pesto Sauce topped with 'Smoke House' Bacon and Salt-crusted Mini Baked Potatoes

Roast Slemish Lamb

'Rump and Breast' Served with Pea and Mint Purée and Girolles (GF) (DF)


Crispy Half Peking Duck

Served with Pak Choi and Plum Syrup Glaze (GF) (DF)

Grilled 10oz Sirloin Steak

Served with a Grilled Tomato, Flat Mushroom, Crisp Homemade Onion Ring and sauce of your choice

Vegetable Tartlet

Served with Green Salad and White Truffle Oil (V) (H) 

All of the above served with chef's selection of Vegetables and Potatoes



DESSERT

(Extensive menu to follow)

(V) Vegetarian | (H) Healthy | (N) Contains Nuts | (GF) Gluten Free | (DF) Dairy Free |  Vegan



EWING'S
SELECTED BLENDS

DIAGEO

DILLON BASS
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass | Any Food Allergies please notify our Service Staff



Desserts

Strawberry and Vanilla Pavlova

Strawberry-filled Pavlova drizzled with Vanilla & chantilly cream

Home-made Cheesecake

Tullyglass Cheesecake of the day served with Vanilla Ice-Cream

Sticky Toffee Pudding

A Date-filled Toffee Pudding drizzled with a Home-made Toffee Sauce

Classic Black Forest Gateau

Black Forest layer cake, sandwiched with Whipped Cream and Cherries topped with Chocolate curls

Double Chocolate Profiteroles

Crisp Choux Pastry drizzled with rich Chocolate sauce

Granny Smith Crumble Tart

Honey crème fraîche and Madagascan Vanilla Custard

Caramel Popcorn Hot Fudge Sundae

Vanilla Ice-Cream with chunks of Caramel served with hot Fudge sauce

Selection of Cheeses

A variety of Cheese Biscuits accompanied with Onion Marmalade

Vegan Chocolate Cake

Deliciously moist Chocolate cake served with Dairy free Vanilla Soy Ice-Cream

£25 PER PERSON