

restaurant
gigi's

VALENTINE'S MENU

Our culinary team have passionately selected the very best of fresh produce to bring you a menu to savour. Choose your preferred dishes from either selection. To aid your choice we have conveniently arranged the dishes in accordance with the body & mind that the aphrodisiacs may influence – both mythical and scientific! From us to you with love!

FOR HER

TO BEGIN

Luscious Goat's Cheese

Fennel, Ratte Potato, Golden Beetroot, Toasted Pecans
(6, 7, 13)

Amorous Artichoke Soup

Bayonne Ham, Crispy Kale
(6, 9)

Freshly Poached Atlantic Lobster

Saffron Potato, Basil, Lobster Bisque
(4, 6, 9, 13)

TO REFRESH

Strawberry & Champagne Sorbet

Pomegranate Seeds

TO SAVOUR

Decadent Duck Breast

Savoy Cabbage, Beetroot, Celeriac, Walnut, Cherry Jus
(6, 9, 13)

Sensuous Sea Bass

Cauliflower, Spinach, Grapes, Samphire, Hazelnut
(2, 6, 9, 15)

Vegelicious Herb Gnocchi

Wild Mushroom Consommé, Confit Tomato
Pickled Mushroom, Crispy Egg
(1, 5, 6, 7, 9, 13)

FOR HIM

TO BEGIN

Voluptuous Pan Seared Scallops

Pork Crackling, Black Pudding, Arugula, Apple & Radish Salad
(1, 4, 6, 10, 13)

Vigorous Beef Consommé

Oxtail Tortellini, Smoked Oyster, Root Vegetables
(1, 4, 5, 6, 9, 10, 13)

I'm Game Terrine

Wild Mushrooms, Pistachio, Red Wine & Shallot Jam, Sourdough Croutes
(1, 6, 7, 10, 13)

TO REFRESH

Strawberry & Champagne Sorbet

Pomegranate Seeds

TO SAVOUR

Succulent Beef Fillet

Portobello Mushroom, Hay Roasted Celeriac, Chasseur Sauce
(6, 9, 13)

Tender Cornfed Chicken

Girolles, Heritage Carrots, Truffle Potato, Lovage Broth
(6, 9, 13)

Fresh Black Sole on the Bone

Charred Tender Stem Broccoli, Confit Tomato, Asparagus
Toasted Almond, Prosecco Cream
(2, 6, 9, 11, 13)

Please choose one side dish per guest

Crispy Fries (12) | Seasonal Vegetables (6) | Mash Potatoes (6)

TO TEMPT

Spice It Up Pear

Ginger Poached Pear, Caramelised Pineapple, Pistachio Ice Cream, Salted Peanut Brittle
(1, 5, 6, 7)

Dark Chocolate Lust

Spiced Chocolate Tart, Honeycomb, Blood Orange Curd, Chocolate Dipped Lavender Marshmallow, Chocolate Meringue Crumb
(1, 5, 6)

Lovin' Mango Lassi

Spiced Mango & Greek Yogurt Parfait, Mango Coulis, Passion Fruit Gel, Lime Meringue Crumb
(5, 6)

TO FINISH

Freshly Brewed Coffee or Tea

Sweet Petit Four

Allergen information on reverse. Please advise your server of any allergies.

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HOTEL & SPA



Menus prepared by Head Chef Jason O'Neill | Sous Chef Andy Lewis | Pastry Chef Kristin Jahnke

Suppliers List: Frank Burke Fruit & Vegetables, John Curley's Vegetables
Pallas Foods, Mary's Fish, La Rousse Foods, Redmond Fine Foods Ltd, Arrabawn Dairies,
Corrib Eggs, Galway Goat Farm

Allergens: Gluten **(1)**, Fish **(2)**, Molluscs **(3)**, Crustaceans **(4)**, Eggs **(5)**, Dairy **(6)**, Treenuts **(7)**,
Peanuts **(8)**, Celery **(9)**, Mustard **(10)**, Sesame **(11)**, Soya **(12)**, Sulphites **(13)**, Lupin **(14)**

We do our best to prepare dishes free of certain allergens on request. However, please note that
our kitchen is not entirely allergen free and there may be small traces present.

All our menu items are sourced from Local Suppliers and freshly prepared each day

All our Beef is 100% Irish

Served 6.00pm to 10.00pm