



RAVENPORT RESORT

A Romantic Culinary Journey

Celebrate Valentine's Day with a luxurious 7-course tasting menu at Ravenport Resort, featuring exquisite flavors and a glass of bubbles to toast your evening.

Price: €75 per person (including a glass of bubbles)

TO START

HOUSE BUTTERS & AN ASSORTMENT OF FRESHLY BAKED HOMEMADE BREADS.

KALAMATA OLIVE BUTTER, GREEN GARLIC BUTTER & TRUFFLE BUTTER

LOCAL ESSENCE

ROSETTE OF SCREEN GOAT'S CHEESE MOUSSE,

LAVENDER GEL, AND A DELICATE TOUCH OF ROSE ESSENCE.

SOUP

PEAR VICHYSOISE 'FORELLE' -

A VELVETY BLEND OF PEAR AND LEEK, PERFECTLY CHILLED.

SYMPHONY OF SEA & EARTH

BALLOTINE OF FOIE GRAS WITH SEASONAL FRUITS AND VINTAGE PORT JELLY,

ACCOMPANIED BY WEXFORD SMOKED SALMON CHEESECAKE WITH FINE HERB CRUMB AND CANDIED LEMON SALSA.

SURF N' TURF

10OZ FILLET OF PRIME IRISH BEEF,

SERVED WITH O'DRISCOLL'S FIRE ROAST PEPPERCORN CREAM, GRILLED MARINATED LANGOUSTINES, BEETROOT SOUFFLÉ, SMOKED BACON VELOUTÉ, AND CREAMY POTATO DAUPHINOISE.

PRE-DESSERT

A DECADENT WOODLAND TRUFFLE OF DARK CHOCOLATE

WITH BLACK TRUFFLE SHAVINGS AND RASPBERRY PURÉE.

SWEET TREAT THEATRE

AN INDULGENT CHOCOLATE DOME WITH HAZELNUT,

ACCOMPANIED BY ICE CREAM 'MILLE FEUILLE'.

TO FINISH

COFFEE PERFECTION SERVED WITH DIPPED STRAWBERRIES.

Reservations are limited, so book early to secure your table.

To book: Call +353 53 91 89909



Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14 allergens are used in the Kitchen