

# JASPER'S

## Valentine's Day Menu

### APPETIZERS

Enjoy our Sharing Plate of

Pork Belly & Sriracha Peanut Honey Sauce, Beef Brisket Rissole, Béarnaise Sauce, Goats Cheese & Tomato Bruschetta, Cajun Spiced Calamari, Louisiana Tartare Sauce (1-wheat,3,4,5,6,7,8-pinenut,9,10,11,12) V, GF, GF+

### MAIN COURSES

**Redmond Farm Irish Black Angus Beef 10oz Featherblade Steak**, 6 hour slow braised garnished with gratin potato, green beans and mushrooms, and your choice of pepper sauce, Béarnaise sauce OR garlic butter (6,7,9,12) GF

**Crisp Kilmore Lemon Sole Tempura**, pea puree, tartare sauce and twice cooked chips (3,4,6,10,12) GF

**Grilled Chicken and Parma Ham**, crispy potato wedges, buttered green beans, aged parmesan and roast jus (6,7,9,10,12) GF

**Grilled Kilmore Hake**, mussel, chorizo, spinach and potato hash, tomato salsa, chive butter sauce (4,6,7,9,10,12,14) GF

**Slow Roast O'Neills Pork Belly**, slow cooked O'Neill's pork belly, mash potato, celeriac puree, honey roast carrots and greens, roast jus and apple sauce (6,7,9,12)

**Mushroom, Butternut Squash & Spinach Risotto** (6,7) GF, V, V+

**Redmond Farm Irish Black Angus Beef 10oz Sirloin Steak**, garnished with gratin potato, green beans and mushrooms, and your choice of pepper sauce, Bearnaise sauce OR garlic butter (6,7,9,12) GF **+€15 SUP**

### JASPER'S SHARING DESSERTS

Lemon and Raspberry Cheesecake, berries, crushed meringue with raspberry sorbet (1-wheat,3,7)

Dubai Chocolate Mousse Cake with Strawberry Compote & Pistachio Sauce (1,3,6,7,8)

3 courses €49 per person *complimentary glass of prosecco!*



All foods are prepared in a kitchen with all allergens or traces there of.

V = vegetarian V+ = can be made vegan GF = gluten friendly

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