

JASPER'S

Valentine's Day Menu

APPETIZERS

Enjoy our Sharing Plate of

Pork Belly & Sriracha Peanut Honey Sauce, Beef Brisket & Cheddar Rissolle, Bearnaise 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 & Mushrooms, and your choice of Pepper Sauce,
Bearnaise Sauce OR Garlic Butter (6,7,9,12) GF

Crisp Kilmore Lemon Sole Tempura, Pea Puree, Tartare Sauce & 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

Jasper's Spiced Italian Sausage & Savoury Beef Macaroni "au Gratin" (1-wheat,6,7,9,12)

Slow Roast O'Neills Pork Belly, Slow cooked O'Neills Pork Belly, Mash Potato,
Celeriac Puree, Honey Roast Carrots & Greens, Roast Jus & 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 & 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 and **Raspberry Sorbet**
(1-wheat,3,7)

Classic Tiramisu, and **Salted Caramel Ice Cream**, Chocolate Shavings (1-W,3,6,7,12)

3 courses €45 per person *complimentary glass of prosecco!*



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