

2013

## Number One Pery Square Sample Valentines Day Dinner Menu, 2013

Number One Pery Square

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>



Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

---

### Recommended Citation

Number One Pery Square, "Number One Pery Square Sample Valentines Day Dinner Menu, 2013" (2013). *Menus of the 21st Century*. 48.

<https://arrow.tudublin.ie/menus21c/48>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact [arrow.admin@tudublin.ie](mailto:arrow.admin@tudublin.ie), [aisling.coyne@tudublin.ie](mailto:aisling.coyne@tudublin.ie), [vera.kilshaw@tudublin.ie](mailto:vera.kilshaw@tudublin.ie).

## Food @ No.1 - Menus

### Sample Valentines Dinner Menu 2013

**TIMES:** 6.00pm - 9.30pm

Brasserie One A La Carte Dinner Menu

#### Starters

Duck liver parfait with plum chutney - €8.50

Salad of roast beetroot, brulled goat cheese, crushed walnuts, beetroot puree, rocket leaves - €9.50

Smoked trout mousse with sea salt crostini, horseradish cream & pickled cucumber - €8.50

Venison terrine served with a cranberry jam - €10.50

Smoked beetroot Risotto pralines with rocket pesto, mixed baby leaves & goats cheese cream - €7.50

Soup du Jour - €6.00

#### Main Course

Hereford braised Beef Bourguignon, creamed potato €19.00

Supreme of Chicken with Alsace bacon & pea sauce, creamed potato - €18.50

Oven Baked Cod with celeriac & walnut puree, bacon jerky, grilled spring onion & crushed potato - €24.00

Rib-eye with rosemary infused béarnaise sauce, French fries and rocket leaves - €25.00

Pan fried Monkfish, black pudding mash & hollandaise sauce - €26.00

Gnocchi With Spinach, Pine Nuts, Parmesan Cheese - €16.00

Asparagus Ravioli with herb cream - €16.00

French fries, Roasted Baby Potatoes, Creamed Potatoes, Roasted Carrots, Green Beans, Mixed Green Salad - €3.50 each

#### Dessert

Dark and white chocolate Bread & Butter Pudding, rum custard & vanilla ice cream €8.00

Blackberry Eton Mess, mint pesto & blackberry coulis - €7.00

Pear Tarte Tatin, Pear Parfait & bitter chocolate sauce - €10.50 please allow 15 min.

Vanilla Panna Cotta with Pear & Berry Compote - €7.00

Irish & French Artisan Cheese Slate - €10.50

...

*This Menu is subject to Change*

All our meat is locally sourced from award winning butcher Michael O'Loughlin.

THE HOUSE
GUESTROOMS »
FOOD @ NO. 1 »
THE SPA
ARTISAN SHOP
SPECIAL OFFERS
GIFT VOUCHERS
WEDDINGS
MEETINGS
NEWS & EVENTS
LOCATION
GALLERY
360° VIRTUAL
CONTACT

CALL US

+353 61 402402

#### Online Booking

Arrival:

9 Apr 2013

Departure:

10 Apr 2013

Rate Code:

(optional)

BOOK NOW



### Menus @ No. 1

- » Sample Valentines Dinner Menu 2013 6.00pm - 9.30pm
- » Sample Private Dining & Group Lunch Menu 12pm to 6pm
- » Sample Sunday Brunch/ Sunday Lunch 11am - 7pm [Sunday only]
- » Sample Harvest Value Dinner Menu 6pm - 9pm Tue-Thu; 6pm - 7pm Fri
- » A La Carte Menu @ Brasserie One 6.00pm - 9.00pm Tuesday - Friday & 6.00pm - 9.30pm Saturday
- » Sample Breakfast Menu 7.30am - 10.30am Mon - Fri; 8.30am/9.00 - Late Sat - Sun
- » Lunch Menu Tuesday - Saturday Park Room Lounge from 12.30pm
- » Wine list » [ 148kb PDF download ]

No. 1 Pery Square Hotel & Spa, Georgian Quarter, Limerick, Ireland :: T: +353 61 402402 :: F: +353 61 313060 :: info@oneperysquare.com :: www.oneperysquare.com

Copyright © 2013 No. 1 Pery Square | All rights reserved | Web Design by Bristlebird | View Mobile Booking Engine