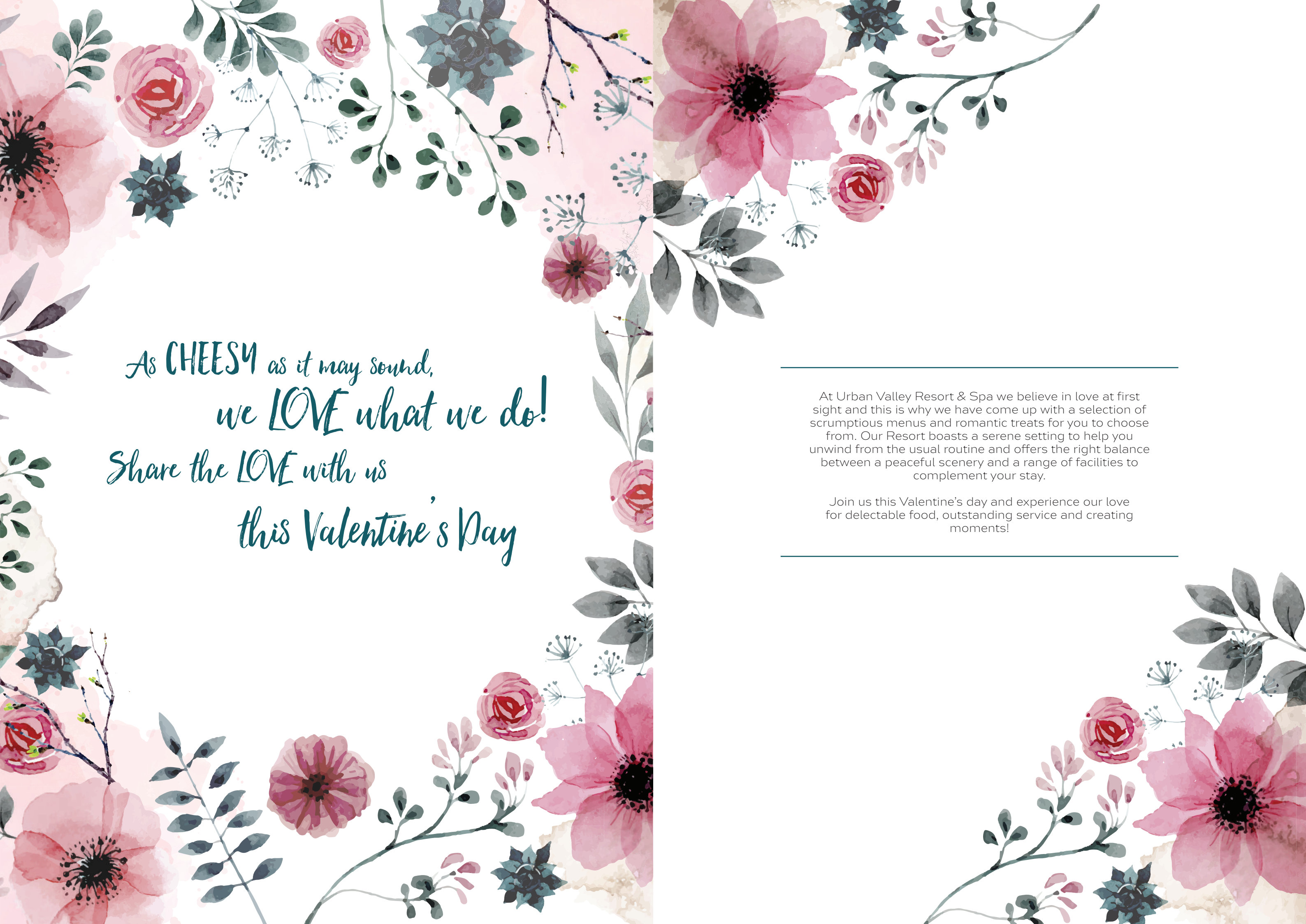


UV
Urban Valley
Resort & Spa

Valentine's
DAY





As CHEESY as it may sound,
we LOVE what we do!
Share the LOVE with us
this Valentine's Day

At Urban Valley Resort & Spa we believe in love at first sight and this is why we have come up with a selection of scrumptious menus and romantic treats for you to choose from. Our Resort boasts a serene setting to help you unwind from the usual routine and offers the right balance between a peaceful scenery and a range of facilities to complement your stay.

Join us this Valentine's day and experience our love for delectable food, outstanding service and creating moments!

Valentine's Day Buffet Dinner

(Friday 14th February 2020)

Welcome glass of Prosecco

Antipasti

A selection of natural and composed salads from our garde manger, including marinated and pickled vegetables, terrines, pâtés and cured meats

Soup

Celeriac, hazelnut and truffle soup with brie crostini (M)(CL)(N)(G)

Pasta Station

Pork cheek lasagna (M)(CL)(SFH)(E)(G)

Porcini ravioli with asparagus cream (G)(M)

Gnocchi in pumpkin fondue with roasted pumpkin seeds and walnuts (G)(N)

Carvery Station

Herb crusted salmon en crouete (G)(M)(E)(F)(MU)

Porchetta with pistachio and chorizo served with honey jus (SFH)(CL)(G)

Hot Counter

Dentex in prosecco cream and soft herbs (SFH)(F)

Chicken roulade with nutmeg cream (G)(E)(M)

Carob glazed quails served on a root vegetables stew (SFH)(CL)

Beef medallions with Passoa jus and chocolate scent (SFH)(CL)(G)

Lentil and aubergine moussaka (G)(E)(CL)(M)

Accompaniments

Potato dauphinoise (M)

Roasted potatoes with thyme and onions (SFH)

French beans tossed in garlic and fresh chili (G)

Buttery steamed vegetables (M)

Maple glazed carrots and parsnips

Cheese Board

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits

The Pastry Corner

A variety of gâteaux, flans and puddings, fresh fruit, fruit coulis and fresh cream

€25.00 per person

Dinner opening hours: **18.30hrs till 22.00hrs**

Please advise us of any dietary requirements at booking stage. We will do our best to accommodate your needs. Please be advised that all our products are prepared in an environment where gluten, peanuts, nuts, dairy, eggs, shellfish and other known allergens are also being prepared.

Cereals containing Gluten(G) Crustaceans (CR) Egg(E) Fish(F) Peanuts(P) Soya(SY) Milk including lactose(M) Tree nuts(N) Celery(CL) Mustard(MU) Sesame(SES) Lupin(L) Molluscs(MOL) Sulphites(SFH)

Valentine's Day 3-Course Dinner

(Available from Friday 14th to Sunday 16th February 2020)

Welcome glass of Prosecco

Starter

Grouper ravioli in smoked swordfish and leek velouté, ginger and coriander (M)(E)(N)(F)(CEL)(SFH)

or

Wild game terrine and fig jam served on brioche (M)(E)(N)(SFH)

or

Truffled barley risotto, crispy almonds (G)(N)(SFH)(SOY)(MUS) **vegan option**

Main Course

Pan fried seabass with charred octopus, leeks and saffron velouté (M)(E)(N)(SFH)(F)

or

Beef tenderloin, charred butternut fondant, baby corn, pickled relish and finished with truffle jus

or

Nepalese spiced cauliflower and tofu pot pie (SFH)(N)(G)(MUS)(CEL) **vegan option**

Dessert

Symphony of chocolate, assortment of pralines (M)(N)(E)(SFH)(SOY)

or

Warm apple and walnut cake - **vegan option**

Petit Fours (M)(SOY)

€35.00 per person

Dinner opening hours: **19.00hrs till 22.00hrs**

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The Love Shack

(Available from Friday 14th to Sunday 16th February 2020)

The ultimate romantic experience.
Savour a luscious 5-course gourmet menu in an intimate and private setting.

Welcome glass of Prosecco

Amuse

Tuna tartar, pickled relish, sapphire

Starter

Lobster ravioli, grilled langoustine, finished in a lemongrass and saffron beurre blanc

Intermediate

Smoked elk carpaccio, garlic infused olive oil, grapefruit and plum textures and puffed caraway seeds

Main Course

Sous vide tenderloin of venison, potato textures, rich chocolate jus

Dessert

Ruby chocolate, raspberry jelly, rose scent

Coffee and Petit Fours (M)(SOY)

Beverages

Free flowing wine and water

€50.00 per person

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Themed Afternoon Tea

(Available from Friday 14th to Sunday 16th February 2020)

Enjoy a delightful Valentine-themed afternoon tea at the sleek and sophisticated Thistle Lounge Bar, served between 14.00hrs and 18.00hrs.

Savoury Bites

Champagne cured salmon served on a bed of baby spinach and crispy feta
Pastrami, Swiss cheese and red cabbage in a traditional ciabatta
Avocado, egg and sour cream in toasted brown bread
Chicken, turkey and bacon club sandwich with cheese and gherkins
Prosciutto crudo, roasted pistachios and spiced mayo crostini

Sweet Treats

Cream angels
Figs in brandy
Variety of petit French pastries
Strawberries dipped in chocolate
Whiskey filled chocolate
Sweet French macaroons
Chocolate scones served with clotted cream and an assortment of jams

Beverages

Glass of Prosecco upon arrival
Freshly brewed tea and coffee
Orange juice
Wine and water

€15.00 per person

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No Valentine's, No Problem...

Valentine's Day is a celebration of love. Enjoy a night out with your dear friends or loved colleagues at Thistle Lounge Bar. We will be celebrating the love with a cocktail happy hour and tasty nibbles between 18.30hrs and 20.30hrs.

Romantic Overnight Stays

Impress your loved one with one of our packaged overnight stays which were carefully created to give you and your partner a taste of true romance. All the rooms and suites at Urban Valley Resort & Spa have been specifically designed for maximum comfort with a luxurious and sleek ambience.

Love Me Tender

Overnight stay for two people including Valentine's set menu dinner and full buffet breakfast the next morning. Complimentary use of indoor pool, jacuzzi, sauna and steam room.

€185.00 per couple

Available from Friday 14th to Sunday 16th February 2020

Love Me Sweet

Overnight stay for two people including a 55-minutes couples massage, Valentine's set menu dinner and full buffet breakfast the next morning. Complimentary use of indoor pool, jacuzzi, sauna and steam room.

€270.00 per couple

Available from Friday 14th to Sunday 16th February 2020

Love Me True

Overnight stay for two people including a 55-minutes couples massage, intimate 5-course dinner in a private setting, exclusive use of spa facilities with a midnight swim and a full buffet breakfast the next morning. Complimentary use of indoor pool, jacuzzi, sauna and steam room.

€400.00 per couple



Take it up a Notch...

Make it extra special with some of our add-ons for that WOW factor!

Strawberries dipped in chocolate €5.00

Salted dark chocolate hazelnut truffles €5.50

White chocolate, lime and rose fondant €5.50

White chocolate and cranberry cookies €4.75

Sweetheart cherry ricotta pies €6.50

Marbled red velvet cheesecake hearts €5.50

Bottle of Prosecco €19.00

Bottle of Champagne €55.00

Rose petals €5.00

We've Got Enough Love to Spare!

Love is wet noses, sloppy kisses and wagging tails.

Why not treat the four-legged friend who loves you unconditionally? At Urban Valley Resort & Spa we know your pet means the world to you and that is why we are pleased to welcome you and your furry companion to experience a memorable time with us!

For more information about our pet-friendly policy kindly contact the Reservations team on 2334 9000 or email reservations@urbanvalleyresort.com



Romantic Treatments at Spa Angeli

Treat your other half to a complete stress-free experience with one of our Valentine's Day treatment offers.

Couples Massage

55 minutes €100 per couple

Couples Retreat

Back, Neck and Shoulders Massage and Customized Express Facial

55 minutes €90.00 per couple

For Her

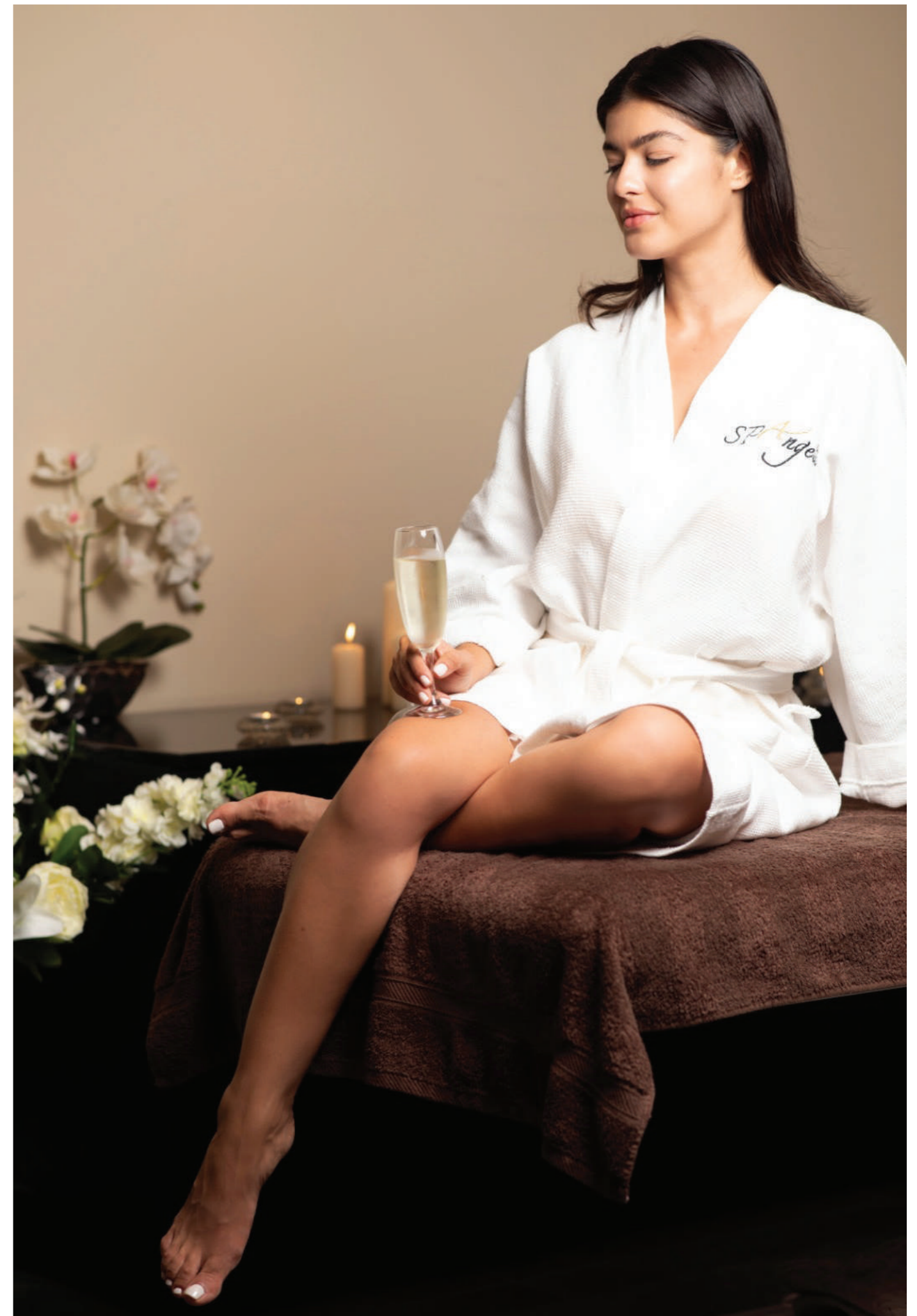
Hydrocure Facial

55 minutes €45.00 per person

For Him

Therapeutic Massage

55 minutes €45.00 per person





Booking Terms and Conditions

Full payment is required upon confirmation.
Clients will be issued with a voucher upon payment to present on the day at the restaurant.
Prices quoted are inclusive of VAT

Cancellations must be notified at least 24 hours prior to the day of booking.
Clients will be issued with a credit note equivalent to the amount paid.
Cancellations will not be refunded in monetary value.

We look forward to hearing from you!

Urban Valley Resort & Spa
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