

SOUP SELECTION

CHICKEN CONSOMMÉ WITH FINE SHERRY.
TURKEY CONSOMMÉ WITH FINE SHERRY.
BEEF CONSOMMÉ WITH FINE SHERRY.
SHELLFISH CONSOMMÉ WITH FINE SHERRY.

BROTHS

TRADITIONAL SCOTCH BROTH
WITH MUTTON & BARLEY.
MINISTRONE SOUP
WITH SMOKED BACON.
DUBLIN CODDLE BROTH
WITH CREAM AND PARSLEY.
CHICKEN & NOODLE BROTH
WITH CHILLI & LEMONGRASS.
FRENCH ONION SOUP
WITH CIDER.

PUREED / CREAMED / CHUNKY

CHUNKY FARMHOUSE VEGETABLE SOUP.
LEEK & POTATO SOUP.
ROAST PLUM TOMATO & RED PEPPER SOUP.
CHUNKY CARROT & ORANGE SOUP
WITH CORIANDER.
CREAMED FOREST MUSHROOM & TARRAGON
SOUP.
CREAMED FENNEL SOUP
WITH SMOKED SALMON.
CELERIAC AND APPLE SOUP
WITH ROSEMARY.
SPICED PARSNIP & MANGO SOUP.
HAM HOCK & PEA SOUP
WITH PARSLEY.
CREAMED CAULIFLOWER SOUP
WITH LEMON & THYME.
SPICED LENTIL SOUP
WITH CHICKPEAS.
CREAMED SEAFOOD CHOWDER
WITH DILL.
TRADITIONAL PRAWN BISQUE
WITH COGNAC

STARTER SELECTOR MENU

1. MEDITERRANEAN VEGETABLE TERRINE
WITH APPLE CHUTNEY, PINK PEPPERCORN AND CITRUS DRESSING
2. MONKFISH TERRINE
WITH BALSAMIC DRESSED LEAVES AND FENNEL CONFIT
3. MIXED MELON & TROPICAL FRUITS
TOSSED IN LATE SEASON IVY HONEY & NATURAL YOGURT
4. CLASSIC CAESAR SALAD
WITH PARMESAN SHAVINGS, BACON LARDONS & CROUTONS
5. BAKED GOATS CHEESE
WITH NUT CRUST SET ON A BASIL CROSTINI & SEASONAL BABY LEAVES
6. SMOKED CHICKEN
WITH LIME & GINGER DRESSING ON MIZUNA & BABY RED CHARD
7. WARM BOSTON PRAWN SALAD
WITH ASIAN CHILLI DRESSING & CORIANDER ON SORREL & ROCKET LEAVES
8. SMOKED DUCK & MANGO
SET ON FIVE LEAF SALAD WITH BALSAMIC & ORANGE OIL DRESSING
9. TERRINE OF WILD IRISH VENISON
WITH TOSSED LEAVES, TOASTED PISTACHIO NUTS DRESSED WITH AGED RASPBERRY VINAIGRETTE
10. DUO OF FRESH & SMOKED SALMON
SET ON A BED OF MEDITERRANEAN VEGETABLES & LIME OIL DRESSING
11. CARPACCIO OF FRESH TUNA
WITH WASABI ON A BED OF ROCKET & ORANGE COMPOTE
12. SALMON AND PRAWN ROULADE
SET ON A GAZPACHO OF SPICED TOMATO & BASIL

MAIN COURSE SELECTOR MENU

1. ROAST MONKFISH TAIL
IN ASIAN SPICES WITH A BLOOD ORANGE COMPOTE
2. BAKED SEA BASS FILLET
WITH CHILLI GINGER & TOMATO
3. GRILLED FILLET OF SALMON
WITH WATERCRESS AND FEURRE LEMON
4. SAUTÉ TORNADO FILLET OF PRIME IRISH BEEF
ON A POTATO ROSTI WITH A CLASSIC BORDELAISE SAUCE
5. ROAST HERB GLAZED RACK OF WICKLOW LAMB
ON A CARAMELISED RED ONION MASH WITH SHITAKI
MUSHROOM & RED WINE SAUCE
6. SEARED LOIN OF IRISH LAMB
ON A BED OF COLCANNON WITH CONFIT OF GARLIC & ROAST VINE
RIPENED TOMATO FINISHED WITH HONEY & ROSEMARY GLAZE
7. HERB GRILLED CORN FED SUPREME OF CHICKEN
WITH A FOREST MUSHROOM & PEARL ONION CREAM SAUCE ON
SPRING ONION & HERB MASH
8. SAUTÉ BREAST & CONFIT LEG OF BARBARY DUCK
WITH HONEY & GINGER SAUCE
9. ROAST HONEY GLAZED FILLET OF PORK
WITH CIDER SAUCE AND APPLE CHIPLETS
10. ROAST GUINEA FOUL
ON A BED OF PUY LENTILS & GRILLED COURGETTE IN A MOREL
MUSHROOM JUS
11. CLUB CUT ROAST PEPPERED SIRLOIN OF IRISH BEEF
ON A BED OF FONDANT POTATOES & FRESH HORSERADISH CREAM
12. ROAST LOIN OF VENISON
ON A BED OF ROOT VEGETABLES WITH CUMBERLAND SAUCE

DESSERT SELECTOR MENU

1. FRESH STRAWBERRIES & VANILLA ICE CREAM
2. FRESH TROPICAL FRUIT SALAD
3. CRÈME BRULÉE
WITH BRANDY SNAP & BERRY COMPOTE
4. CARAMELISED RHUBARB & CUSTARD TART
5. BAILEYS CHEESECAKE
6. ORANGE & WHITE CHOCOLATE TERRINE
7. APPLE & CINNAMON TART
WITH RUM SOAKED RAISINS
8. BRIOCHE BREAD & BUTTER PUDDING
WITH CRÈME ANGLAISE
9. PASSION FRUIT BAVAROIS
WITH A RED BERRY COMPOTE
10. SEASONAL BERRIES
IN A BRANDY SNAP BASKET
11. MORELLO CHERRY MOUSSE
12. POACHED PEARS
IN RED WINE AND ORIENTAL SPICES

SEAFOOD STARTER SELECTION

A

TRADITIONAL DUBLIN SEAFOOD CHOWDER

VARIETY OF SEAFOOD SERVED WITH HOME BAKED WHOLEMEAL BREAD AND SALTED BUTTER

B

CARPACCIO OF FRESH TUNA

WITH WASABI DRESSING ON ROCKET AND ORANGE COMPOTE

C

DUBLIN BAY PRAWN SALAD

WITH CHILLI & CORIANDER ON MIXED LEAVES & ASIAN DRESSING

D

SALMON & PRAWN ROULADE

SERVED ON A GAZPACHO OF SPICED TOMATO AND BASIL

E

CALAMARI

WITH SQUID INK & CAVIAR ON BABY COS LEAVES

F

FRESH PANFRIED SARDINES

WITH A HOT GARLIC DRESSING ON A BED OF MARINATED MEDITERRANEAN VEGETABLES

G

JULIENNE OF SMOKED SALMON

WITH LEMON AND CAPER OIL ON MIXED SEASONAL BABY LEAVES

H

FRIED BREADED PRAWNS

WITH LEMON GRASS OIL MIXED LEAVES AND CHILLI DRESSING

I

CRAB CAKE WITH ANCHOVIES

ON SEASONAL LEAVES WITH ORANGE AND LIME OIL DRESSING

SEAFOOD MAIN COURSE SELECTION

A

ATLANTIC SPICED COCONUT COD

MARINATED IN ASIAN SPICES WITH WHITE WINE & COCONUT MILK

B

GRILLED FILLET OF SALMON

WITH CHOICE OF SAUCE

- ❖ CUCUMBER & WATERCRESS
- ❖ HOLLANDAISE
- ❖ WHITE WINE, CREAM & TARRAGON

C

BAKED BRILL

SERVED WITH BOSTON PRAWN & LIME OIL PESTO

D

GRILLED TURBOT

WITH CHOICE OF SAUCE

- ❖ LEMON & MINT CREAM
- ❖ LIME OIL AND CRANBERRIES

E

ROAST MONKFISH

WITH CHOICE OF SAUCE

- ❖ FENNEL CONFIT & BLOOD ORANGE COMPOTE, TOMATO & BASIL
- ❖ GARLIC & CHEVRIL BUTTER
- ❖ CORIANDER, TURMERIC GINGER & TOMATO

F

GRILLED HALIBUT

WITH CHOICE OF SAUCE

- ❖ ORANGE REMOULADE
- ❖ BASIL CRÈME FRAICHE, PEA & MINT PURÉE

G

GRILLED FILLET OF SOLE
WITH ASPARAGUS, TOMATO & CHIVE SAUCE

H

PANFRIED TUNA LOIN
WITH BLACK BEAN SAUCE & GLASS NOODLE

I

JOHN DORY
WITH POTATO CRUST & CHAMPAGNE SAUCE

J

RAI ROCHELLE
WITH ORANGE SAUCE
OR
POACHED RAY WING
WITH CORRIANDER, CREAM & WHITE WINE SAUCE

K

GRILLED FILLET OF SEA BASS
WITH COURGETTE & AVOCADO SALSA

L

BAKED FILLET OF HAKE
WITH CHOICE OF
❖ SAFFRON, CREAM & WHITE WINE SAUCE
BEURRE LEMON