

## **Spring/Summer Selector Menu 2009**

*Each course is individually priced based on **one** selection per course. It is your decision regarding how many courses you wish to select for the group. Please note that if you wish to offer more than one option per course then supplements will be charged as outlined below*

### **Starters**

Warm Goats Cheese Tart with Thyme Scented Cherry Tomato & Red Onion Salad	<b>€12.00</b>
Seasonal Salad of Feta Cheese & Asparagus with Honey & Poppy Seed Dressing	<b>€11.50</b>
Smoked Salmon with Mini Crab Cake, Avocado Mousse, Red Pepper & Ginger Dressing	<b>€14.00</b>
Salad of Cold Poached Salmon Nicoise with Parmesan & Balsamic	<b>€13.00</b>
Salad Parmesano with Walnut Vinaigrette	<b>€11.00</b>
Chilled Cantaloupe Melon with Seasonal Fruits & Mango Sorbet	<b>€10.50</b>
Tian of Crab, Avocado, Pear & Cucumber with Pink Grapefruit Dressing	<b>€14.00</b>

### **Soups - All €7.50**

Pea, Asparagus & Smoked Ham
Roast Tomato & Pimento with Basil Oil
Cream of Cauliflower with Blue Cheese Crouton
Celeriac & Saffron
Sweet Potato & Coconut
Carrot & Coconut with Coriander Chilli Cream
Cream of Vegetable with Chive Crème Fraiche
Cream of Mixed Mushroom

### **Sorbets - €4.50**

Champagne Sorbet
Passion Fruit & Mango
Lemon Balm & Thyme
Raspberry
Margarita

### **Main Course**

Roast Stuffed Breast of Chicken with Onion & Chorizo, Rosemary Gratin with Balsamic Jus	<b>€23.00</b>
Baked Fillet of Hake with Fennel & Asparagus, Tomato & Shellfish Sauce	<b>€25.00</b>
Roast Rack of Lamb, Buttered Fennel & Courgette with Nicoise Jus	<b>€29.00</b>
Oven Baked Salmon with Baby Leek & Wilted Greens with Citrus Essence	<b>€24.00</b>
Roast Herb Marinated Pork, Onion Mash with Glazed Balsamic Carrots & Rosemary Jus	<b>€24.00</b>
Pan-Fried Fillet of Sea Trout with Crab & Potato Puree, Buttered Seasonal Vegetables & Clam Vinaigrette	<b>€29.00</b>
Fillet of Sea Bass with Medley of Baby Vegetables & Broad Beans Veloute	<b>€29.00</b>
Duo of Salmon & Sea Bream with Asparagus Spears, Champagne Vanilla Sauce	<b>€29.00</b>
Fillet of Prime Irish Beef with Mixed Herb & Peppercorn Crust with Red Wine Sauce	<b>€32.00</b>

### **Desserts**

Belgian Chocolate Marquise with Caramel & Vanilla Sauce	<b>€9.00</b>
Cherry Cheesecake with Mixed Berry Compote	<b>€9.00</b>
Assiette of Desserts	<b>€10.50</b>
Open Apple Tart with Vanilla Ice Cream	<b>€9.00</b>
Vanilla Panna Cotta with Champagne Poached Seasonal Fruits	<b>€9.00</b>
Exotic Fruit Salad with Grappa Sabayon & Hazelnut Biscotti	<b>€9.00</b>
Dark Chocolate & Praline Pyramid served with Strawberry & Passion Fruit	<b>€9.00</b>
Irish Farm House Cheese Plate with Pear & Apple Chutney	<b>€12.00</b>
Selection of Fine Teas, Fresh Ground Roast Coffee	<b>€3.50</b>

### **Supplements for choice of course:**

<b>Per starter choice</b>	<b>€5.00</b>
<b>Per soup choice</b>	<b>€4.00</b>
<b>Per sorbet choice</b>	<b>€4.00</b>
<b>Per main course choice</b>	<b>€10.00</b>
<b>Per dessert choice</b>	<b>€5.00</b>

Please note that for private dining in the Morrison Room, Gold Salon or Drawing Room your menu must be limited to a maximum of 2 options per course. A vegetarian option can also be made available if necessary and this will be decided by the chef on the night