

FIRE & SOLE EXPERIENCE

€90PP

Iced Seafood Platter

Howth smoked salmon, Dublin Bay prawn cocktail,
Connemara oysters, potted Dingle crab

Or

Spiced Irish Lamb Skewers

Chargrilled lamb fillet, miso and mirin mayo

Sorbet & Champagne

Lemon & mint sorbet, dried raspberries

Peter Hannan's 10oz Dry Aged Rib Eye

Chargrilled, peppered cream, baby Caesar salad

Or

Lamb

Salt aged lamb cutlets, loin & kidney, broad beans,
dauphinoise potatoes, grain mustard cream

Or

Coquilles St. Jacques

King scallops, Gruyère cream & mash, samphire

Or

Halibut

Seared fillet, warm seashore herb & citrus nicoise,
black olive tapenade

Guinness Cake

White chocolate & coffee ganache, Guinness sponge
cacao nibs, toasted almonds, Guinness reduction

Or

White Chocolate & Raspberry Cheesecake

Butter graham cracker base

SAMPLE MENU SUBJECT TO CHANGE



IRISH SHELLFISH EXPERIENCE

€100PP

Black Pudding Oyster

Grilled Connemara oyster
black pudding & thyme crumb

Scallops

Cauliflower puree, smoked black pudding,
crisp pancetta

Or

Mussels

Champagne steamed, Roaring Water Bay mussels
Fine herb cream

Lobster & Sole

Steamed Dover Sole, lobster & fine herb stuffing
thermidor cream, dried fennel
with seasonal buttered vegetables & baby potatoes

Or

Dublin Bay Prawns & Dingle Crab

Egg Linguine, prawn & brown crab velouté ,
olive tapenade, tomato concassé, parmesan tuile
steamed bay prawn

Deconstructed Pavlova

Summer berries, mascarpone cream,
raspberry sorbet, vanilla meringue

Or

Key Lime Tart

Lime curd, Chantilly cream, pistachio ice cream, lime gel

Freshly brewed tea and coffee

Petit Fours



SOLE'S SHARED EXPERIENCE

€110PP

Ars Italica Oscietra Caviar

Blini's, crème fraîche, red onion, hen egg whites

&

Beef Carpaccio

Dry aged fillet, rocket & crisp shallot rolls

&

Monkfish Skewers

Soy, honey & chili dressing

&

Roast Pear & Blue Cheese

Candied walnuts & port reduction

Surf & turf

Chargrilled Irish Dexter Cotê de Boeuf,

Garlic roast lobster tails

Truffle & Parmesan Fries

Cesar Salad, Sautéed Fine Beans

Irish Cheese Board

With Irish black apple butter, cranberry & hazelnut crackers

Velvet Cloud Cloonbrook

A hard cow's milk cheese with a similar texture to parmesan. Co. Mayo

Ballylisk Triple Cream Smoked Brie

Lightly smoked in beechwood from a Friesian herd. Co. Armagh

Farmview Kearney Blue

Salty, strong blue cheese aged to 8 weeks. Co. Down

Boyne Valley Rathkenny

Manchego style, 6 month matured. Co. Meath

CAPTAIN'S TABLE MENU

€110PP

Seafood Tower

Cold Tier

Howth smoked organic salmon

Classic prawn cocktail

Rock oysters

Hot Tier

Fish cakes

Bisque foam

Pan-roast Irish brown crab claws

Mussels à la Crème

Sorbet

Lemon & mint sorbet

Halibut

Seared fillet, warm seashore herb & citrus nicoise, black olive tapenade

Monkfish

Crisp sugar pit bacon & roast monkfish fillet, wilted spinach, mussel, celeriac, apple & potato broth

Half Irish Lobster

Thermidor sauce or garlic & herb butter, baby potatoes

10oz Irish Rib Eye Steak

Peter Hannan's Salt Aged Beef

Shallot mash and seasonal vegetables, marrow butter, peppercorn sauce or garlic & herb butter

Chicken Supreme

Parisienne potatoes, Baby leek, rainbow carrots, tarragon cream

Risotto V

Fine herb & Italian cheese arborio, sauteed kale, wild mushroom, bettriiit gel

Key Lime Tart

Lime curd, Chantilly cream, pistachio ice cream, lime gel

Guinness Cake

White chocolate & coffee ganache, Guinness sponge, cacao nibs, toasted almonds, Guinness reduction

Cheese Pudding

Baked vanilla cheese pudding, strawberry gel, orange zest & segments

Irish Cheese Board

Cranberry and hazelnut crackers, spiced apple chutney

Freshly brewed tea and coffee

Petit Fours

ONLY AVAILABLE IN THE COVE AND CAPTAINS TABLE, NOT AVAILABLE FOR THE VAULT

SAMPLE MENU SUBJECT TO CHANGE