



SAMPLE GROUP & PRIVATE DINING LUNCH MENU

~ MENU A ~

€50⁰⁰

Choose two Starter options

Salmon

Smoked Irish Salmon, lemon & horseradish crushed potato, cucumber & lime

Seasonal Soup

Guinness soda bread & chefs garnish

Duck

Whipped duck liver parfait, fig compote, brioche & watercress, balsamic dressing

Andarl farm Ham

Slow cooked shredded ham hock, warm garden pea & mint velouté, poached egg

Salad

Cashel blue cheese, candied nuts, shaved apple, quinoa & citrus dressing

Prawn Cocktail

Tiger prawns smothered in Marie rose sauce, baby gem & parmesan crouton

Cesar Salad

Smoked bacon lardons, anchovy, Cos lettuce, croutons & creamy Cesar dressing

Tempura

Seasonal vegetable tempuras, kimchi salad & sesame dressing

Asparagus

Warm asparagus, lemon hollandaise, parma ham, shaved grana Padano

Scallops – (€7 supplement)

Pan seared King Scallops, prawn bisque, fried basil & celeriac

Foie Gras – (€10 Supplement)

Pan Fried foie gras, toasted brioche, house chutney, balsamic reduction, season mixed salad

Choose two Main Course Options

A discretionary 10% service charge is applied for groups of 10 or more

Chicken

Roasted Chicken breast, chorizo & lemon Gnocchi, seasonal veg & herb dressing

Risotto

Seasonal vegetable risotto, crispy sage, goats' cheese, parmesan galette & herb oil

Hake

Grilled hake fillet, warm lemongrass & ginger bisque, new potatoes with chilli & lime, grilled pak choi

Seabass

Warm fennel & tomato sauce vierge, ratatouille, grilled courgette & basil

Salmon

Garden pea puree, grilled lettuce, warm shellfish dressing, slow roasted honey carrot

Duck

Confit Duck leg, black pudding, braised savoy cabbage, lentils & red wine sauce

Sirloin Steak

6oz John Stone beef sirloin, tender stem broccoli, truffle potato & wild mushrooms

John Stone Beef Fillet – (€15 Supplement)

Aged Beef fillet, confit potato, roscoff onion, madeira jus, mushroom & spinach duxelle

Halibut – (€12 Supplement)

Pan roasted Halibut, Iona farm broccoli & leeks, white wine velouté, mussel & clam dressing, Vegetable crisps & champ potatoes

Choose One Dessert

Panna cotta

Vanilla Panna cotta, berries compote,

Brownie

A discretionary 10% service charge is applied for groups of 10 or more

Warm dark chocolate brownie, vanilla ice cream & berries

Trifle

Mascarpone & chocolate trifle, chocolate cake chunks, candied nuts

Cheesecake

Whipped cheesecake mousse, granola crumble, season mixed berries

Cheese – (€9 Supplement)

Artisan cheese selection, homemade chutney, marinated olives, Sheridan's mixed crackers & grapes

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MISS EDITH ANNIE EDDISON
~ OUR PATRON ~

Miss Eddison was Matron for the *Royal City of Dublin Hospital* from 1909 - 1917. During this time she lived here, in the former nurses home.

She was Matron in charge during the 1916 Rising. During this time a constant stream of wounded soldiers, civilians and rebels was brought to the hospital and they were cared for by the nurses under her leadership, working day and night at great personal risk.

Miss Eddison, patron for our restaurant at *Dylan Hotel*.