

Sinatra Menu

Arrival Reception - Cocktail, Tea, Coffee & Biscuits

To form your Menu please choose 1 starter, 1 soup, 1 main course & 1 dessert

Starters

Lightly smoked breast of Greshingham duck confit,
red chard & mustard cress salad with an orange and ginger dressing

Tomato and Cashel blue cheese tart with red onion marmalade,
seasonal lettuce leaves, forest mushroom and semi dried tomato vinaigrette

Terrine of duck foie gras on a toasted brioche with fig and date chutney - €5 supplement

Smoked Irish salmon on blinis with crème fraiche and dill dressing

Soups

Broccoli & blue cheese soup with roasted almonds

Sweet potato & lemon grass soup

Cream of asparagus soup

Roasted tomato with basil & parmesan soup

Main Courses

Fillet of Irish beef with chianti peppercorn sauce

Rack of Wicklow lamb with minted jus

Seabass fillet with a crab bisque sauce

The above Served with a Selection of Vegetables and Roast Potatoes

Desserts

White chocolate & raspberry mousse with bitter chocolate & sauce

Passion fruit pavlova

Tiramisu with coffee anglaise sauce

International individual cheese plate - €5.00 Supplement

Freshly Brewed Tea or Coffee



ROYAL MARINE
HOTEL

€59 per Guest