



ROYAL MARINE
HOTEL

MENU OPTIONS

Royal Marine Hotel, Marine Road, Dún Laoghaire, Dublin, A96 K063
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A NEVILLE HOTEL

REFRESHMENTS

Fine Tea & Gourmet Coffee

€4.00

Fine Tea & Gourmet Coffee with...

Please choose from one of the below options (Groups up to 40 choose 2 options, 40+ choose 3)

Biscuits	€6.50
Chocolate Bars	€7.50
Danish & Croissants	€7.00
Fresh Scones & Cream and Preserves	€7.50
Mini Doughnuts and Muffins	€7.25
Protein Balls Selection	€8.00
Popcorn Cups with Caramel & Butter Drizzle	€7.50
Kombucha Drink Selection	€8.50
Trio of Smoothies	€8.50
Granola Pot with Fruit Gel and Natural Irish Yoghurt	€7.50
Chocolate Chip and Toasted Oat Flapjacks	€8.50
Dipped Fruit Skewers with Mango and Mint Salsa	€8.50
Selection of Natural and Fruit Yoghurts	€8.50
Chinese Pork Bao Buns	€9.50
Royal Marine Elixirs	€3.50
Lemongrass Ginger and Lime, Cucumber Mint and Lemon Infused Waters	

BREAKFAST OPTIONS

€18 per person, choose 2 Breakfast items and 2 Enhancements, includes Tea & Coffee

Mini Bacon Blaa with Ballymaloe Relish

Spanish Omelete Slice with Scallion and Bandon Vale Cheddar Topping

Filled Croissants with Swiss Cheese and Tomato

Open Smoked Salmon Bagel with Dill Cream Cheese

Enhancements:

Protein Valls Selection

Kombucha Drink Selection

Trio of Smoothies

Granola Pot with Fruit Gel and Natural Irish Yoghurt

Dipped Fruit Skewers with Mango and Mint Salsa

Selection of Natural and Fruit Yoghurts

Royal Marine Elixirs, Lemongrass Ginger and Lime, Cucumber Mint and

Lemon Infused Waters

SANDWICHES

Soup & Sandwiches, Tea & Gourmet Coffee	€19.50
Selection of Open and Closed Artisan Sandwiches, Tea & Gourmet Coffee	€23.00

Enhancements:

Soup of the Day	€5.00
Seafood Chowder	€6.00
Chefs Dessert of the Day	€7.50
Selection of Biscuits	€2.00
Protein Balls Selection	€4.00
Popcorn Cups with Caramel and Butter Drizzle	€3.50
Kombucha Drink Selection	€4.50
Trio of Smoothies	€4.50
Granola Pot with Fruit Gel and Natural Irish Yoghurt	€3.50
Dipped Fruit Skewers with Mango and Mint Salsa	€4.50

LIGHT LUNCH

Express Lunch Buffet

Chef's Soup of the Day

Greek Salad

Chipotle Slaw

Fresh Baked Quiche of the day (vegetarian option available)

Chef's Dessert

Fine Tea and Gourmet Coffee

€29.00 per person

Minimum numbers of 15 people

HOT PLATED LUNCH

Chefs Choice of 2 Main Course options, served with Dessert of the day
with Fine Tea & Gourmet Coffee

€28.50 per person

BUFFET LUNCH

Local Fayre

Beef and Guinness Stew

Baked Hake, Leek and Fennel Veloute

Creamed Vegetable Pasta Bake with Sage Stuffing Topping

Salad Selection of Fresh Tomato, Cucumber, Onion And Peppers
with Caesar, Garlic or House Dressing

Boiled Baby Potatoes and Maple Roasted Root Vegetable

Chef's Selection of Desserts

Fine Tea & Gourmet Coffee

€35.00 per person

Minimum numbers of 25 people

BUFFET LUNCH

Mediterranean Lunch

Beetroot, Cucumber and Feta Cheese Salad with Fresh Coriander
Tomato, Buffalo Mozzarella with Balsamic Dressing
Fresh Rocket, Artichoke and Black Olive Salad with Parmesan Cheese

Assorted Bread Rolls

Roasted Pork Loin, with Red Wine, Garlic, Oregano and Pancetta Sauce
Baked Cod Fillet with a Shrimp and Tarragon Cream
Ricotta Tortellini with Arabiatta Sauce

Thyme and Garlic Roasted Baby Potatoes and Maple Roasted Root Vegetable

Chef's Selection of Desserts

Fine Tea & Gourmet Coffee

€35.00 per person

Minimum numbers of 25 people

BUFFET LUNCH

Asian Buffet

Vegan Asian Slaw

Korean Glass Noodle Salad

Sesame Pickled Cucumber

Honey Chilli Chicken Bites

Steamed Cod with Tom Yum Broth Lemongrass and Pak Choi

Coriander Rice

Teriyaki Noodle Stir Fry

Steamed Asian Greens with Sesame Seeds

Chef's Selection of Desserts

Fine Tea & Gourmet Coffee

€35.00 per person

Minimum numbers of 25 people

PRIVATE LUNCH

Please Choose One Starter, One Main Course & One Dessert For The Group

Starters

Cream of Vegetable Soup with Selected Bread Rolls

Caesar Salad with Bacon Lardons, Croutons and Parmesan Cheese

Chicken Liver Pate, with Cherry Gel, Cucumber Dressing, Brioche

Wrights of Marino Smoked Irish Salmon Lemon and Lime Crème Fraiche, Rocket, Capers and Red Onion Salad

Red Onion and Cherry Tomato Galette, with Prosciutto

Bollie Irish Goats Cheese Artichoke and Olive Tart

Main Courses

Baked Chicken Supreme with a Peppercorn, Thyme and Brandy Sauce

Wrights of Marino Salmon Fillet with a Fennel and Dill Sauce

Grille Irish Pork Loin chop with a Sage and Apple Jus

Roasted Fillet of Irish Beef with a Burgundy Jus (Supplement of €10)

8oz Irish Aged Striploin Steak with a Burgundy Jus

Irish Hake Fillet with a Chive and Prawn Bisque Sauce

Forest Mushroom and Scallion Risotto with Shaved Parmesan Cheese

Ricotta Tortellini, Forest Mushroom, Roasted Garlic, Sunblush Tomato Sauce

The above dishes complemented with Chef's Potatoes and Maple Roasted Root Vegetable

PRIVATE LUNCH

Desserts

White Chocolate and Raspberry Mousse with a Chocolate Sauce
Bramley Apple Pie served with Fresh Cream
Chocolate Profiteroles served with Fresh Whipped Cream
Passionfruit Mousse with a Mango Crème Anglaise
Bailey's Cheesecake served with Coffee Anglaise

Fine Tea or Gourmet Coffee

€40 per person

Minimum numbers of 25 people

**Additional choices can be accommodated with supplemental increases.

Additional Starter: €2.80 per person

Additional Main Course: €5.80 per person

Additional Dessert: €2.80 per person

FORK BUFFET MENUS

Please choose two of the below options:
(the main course option must be chosen in advance)

Thai Red Chicken Curry, Basmati Rice
Beef Stroganoff, Basmati Rice
Singapore Chicken Rice
Irish Lamb Stew with Fresh Baked Breads
Tandoori Butter Chicken, Basmati Rice
Madras Chicken Curry, Basmati Rice
Beef Bourguignon, Creamed Potato
Ricotta Tortellini with a Spinach and Tomato Sauce
Indian Vegetable Masala, Basmati Rice
Vegan Red Pepper and Smoked Paprika Paella
Vegan Kimchi Fried Rice, Scallion and Toasted Sesame Seed and Crushed Kim
with
A Selection of Mini Desserts
Fine Tea & Gourmet Coffee

€22.50 per person

Add a Salad Selection for €5.50 per person

Minimum Number 40 people

BOWL FOOD RECEPTION

Please choose two of the below options:
(the two options must be chosen in advance)

Thai Red Chicken Curry, Basmati Rice

Beef Stroganoff, Basmati Rice

Singapore Chicken Rice

Irish Lamb Stew with Fresh Baked Breads

Tandoori Butter Chicken, Basmati Rice

Madras Chicken Curry, Basmati Rice

Beef Bourguignon, Creamed Potato

Ricotta Tortellini with a Spinach and Tomato Sauce

Indian Vegetable Masala, Basmati Rice

Vegan Red Pepper and Smoked Paprika Paella

Vegan Kimchi Fried Rice, Scallion and Toasted Sesame Seed and Crushed Kim
with

A Selection of Mini Desserts

Fine Tea & Gourmet Coffee

€17.00 per person

Minimum Number 40 people

BUFFET DINNER

Irish Evening Buffet

Carrot Orange and Beetroot Salad with Pickled Red Onion
Tomato Green Bean and Olive Salad with Feta Cheese and Chickpea
Greek Potato Salad
Mixed Leaf Salad with Vinaigrette

Assorted Breads with Balsamic Vinegar and Olive Oil

Char Grilled Chicken Supreme, Wild Mushroom and Asparagus Cream Sauce
Hake Fillet with a Shallot Cream, Chive and Lemon
Ricotta Tortellini with a Sun Dried Tomato Sauce

Thyme and Garlic Roasted Baby Potatoes
Maple Roasted Root Vegetable

Chef's Selection of Desserts

Fine Tea & Gourmet Coffee

€46 per person

Minimum numbers of 30 people

BUFFET DINNER

French Evening Buffet

Smoked Irish Salmon with Traditional Condiments

Classic Caesar Salad

Salad Niçoise

Fig Salad with Rocket, Goats Cheese and Toasted Hazelnut

Roasted Sweet Potato and Feat Salad, Tender Stem Broccoli and Sesame

Mixed Leaves with Vinaigrette

Sirloin of Beef Medallions with a Burgundy Jus and Roasted Shallot

Baked Cod with a Bisque and Cognac Cream

Chicken Supreme Coq au Vin with Leek Topping

Vol au Vont au Provençal Vegetable

Fine Beans Almondine and Potato Dauphinoise

Chef's Selection of Desserts

Fine Tea & Gourmet Coffee

€52 per person

Minimum numbers of 30 people

BUFFET DINNER

Italian Evening Buffet

Tomato Mozzarella and Balsamic Salad

Classic Caesar Salad

Celery and Apple Coleslaw

Kale Blueberry a Rocket Salad with Crumbled Goats Cheese and Pumpkin Seed

Pesto and Red Onion Potato Salad with Sun Dried Tomatoes

Mixed Leaves with Vinaigrette, Black Olive and Truffle Oil

Tomato and Basil Soup

Medallions of Pork Loin, Pancetta, Roasted Garlic and Sage

Lemon and Thyme Grilled Chicken, Balsamic and Onion Jus

Baked Salmon Fillet with a Crab and Saffron Sauce

Parmesan Cheese Gratinated Gnocchi with Sweet Potato and Squash Sauce

Maple Roasted Root Vegetable and Parmesan Roasted Rooster Potatoes

Chef's Selection of Desserts

Fine Tea & Gourmet Coffee

€56 per person

Minimum numbers of 30 people

PRIVATE DINNER

Please Choose One Starter, One Main Course & One Dessert For The Group

Starters

Smoked Chicken Salad with Red Pepper Aioli, Roasted Almonds and Feta Cheese

Mushroom and Blue Cheese Fricassee, Golden Puff Pastry Base, Parmesan Crisp and Afillia Cress

The Royal Marine Vegan Caesar, Caper and Garlic Dressing , Tomato Focaccia Croutons

Chicken Liver Terrine, with a Cherry Gel, Cucumber and Chive Oil, Brioche Bread

Truffled Goats Cheese and Courgette Tart, with Thyme and Honey Drizzle, Basil Aioli

Parma Ham, Glazed Crostin Goats Cheese Tomato Salsa Salad and a Focaccia Wafer
(€2.00 supplement)

Smoked Irish Salmon with crushed Potato Salad, Beetroot Dressing, Black Pepper Crème Fraiche (€2.00 supplement)

Asparagus Orange and Edamame Salad with Citrus vinegarett

PRIVATE DINNER

For an intermediate course, please allow for a **€4 supplement per person**

Intermediate Course

Soup Options

Root Vegetable

Leek and Potato

Plum Tomato and Basil

Roasted Celeriac and Apple

Carrot and Coriander

Sweet Potato and Lemongrass Soup

Curried Parsnip

Sorbet Options

Champagne

Raspberry

Lemon

Tropical Fruits

PRIVATE DINNER

Main Course

Supreme of Chicken, Fondant Potato, Garlic Tenderstem, Porcini and Truffle Cream

Baked Irish Salmon Fillet with Buttered Asparagus, Grain Mustard and Herb Cream Sauce

Tomato Crusted Irish Cod Fillet, Green Pea, Mushroom Ragout, Herb Mash And Bisque Sauce

Roasted Pork Chop with Maple Butter Glaze, Champ Mash, Asparagus and Hoi Sin Sauce

Baked Sea Bass Fillet, Crab, Lemongrass and Saffron Sauce, Asparagus and Champ Mash

Rack of Irish Lamb, Pea and Mint Puree, Grilled Baby Corn, Crisp Shallot Mash, Wholegrain Mustard Sauce (€7 Supplement)

Roasted Irish Fillet of Beef with Garlic Mash, Celeriac Truffle Puree, Roasted Shallot, Rainbow Carrot Thyme Sauce (€9 Supplement)

Barbary Duck Breast, Grilled Baby Corn and Roasted Garlic Mash, Coriander & Orange Jus

PRIVATE DINNER

Vegetarian and Vegan Options

Spinach & Ricotta Cheese Tortellini, Sunblush Tomato, Spinach & Mushroom Sauce

Goats Cheese, Forest Mushroom Risotto

Tagliatelle Verde, with Chive and Spinach Pesto , Char Grilled Red Onion and Tenderstem Broccoli

Grilled Aubergine on Cranberry and Almond Tabouleh, Chilli Rayu

Cajun Grilled Cauli Steak , on Warm Beetroot Hummus, Coriander Cress

PRIVATE DINNER

Dessert

Banoffee Pie with a Chocolate Cream Sauce

Chocolate and Irish Cream Dome with Anglaise Sauce

William Pear & Almond Tart served with Vanilla Ice Cream and Anglaise Sauce

Lemon Cheesecake with Raspberry Puree

Passion Fruit Mousse with a Mango Crème Anglaise

Double Chocolate Mouse with Raspberry and Fresh Cream

Chefs Assiette of Desserts (€3.50 supplement)

Selection of International Cheeses Apple & Pear Chutney served with Water Biscuits
(€4.50 supplement)

Fine Tea & Gourmet Coffee

€51.50 per person

Minimum numbers of 25 people

**Additional choices can be accommodated with supplemental increases.

Additional Starter: €4.00 per person,

Additional Main Course: €7.50 per person

Additional Dessert: €4.00 per person.

FINGER FOOD

Gourmet Hot Bites

Korean spiced Boneless Wings

Onion Bhaji with Mint Yoghurt

Tempura Prawns with Sweet Chilli and Coriander

Tournafulla Cocktail Sausages with Worcestershire Sauce

Vegetable Gyoza

€13.50 per person

Minimum number of 20

FINGER FOOD

Vegan and Vegetarian Bites

Vegetable Spring Roll

Onion Bhaji

Korean Spiced Plant Bites

Curried Samosa

Vegan Sausage Roll

Falafel Bites

€13.50 per person

Charcuterie Selection

Cured and Cooked Meats, Dried Fruit, Pickles and Preserves

€15.00 per person

Selection of Cold Sandwiches

€9 per person

Mini Dessert Platter

€10 per person

Minimum number of 20

CANAPES

Selection of Canapes €16 per person, choose 2 hot and 2 cold.

Cold

Chicken Liver Parfait on Grilled Brioche with a Fig Conserve and Cress

Smoked Salmon on Brioche Navette with Dill Crème Fraiche

Whipped Goats Cheese and Parma Ham Crostini with Tomato Salsa

Cherry Tomato and Mozzarella Brochette with Basil Pesto

Spiced Beef, Wasabi Mayo and Pickled Ginger

Sesame Crusted Tuna Fillet, Roasted Beetroot

Hot

Char Grilled Lamb Skewer with Coriander and Mint Gremolata

Tartlet of Cashel Blue Cheese & Red Onion Marmalade

Prawns in Filo Pastry with Spicy Cocktail Sauce

Tandoori Spiced Chicken Kebabs with Cucumber Raita

Char grilled Tiger Prawn Skewer with Lime & Basil

Caramelised onion & Herb Sausage Rolls

Korean Beef Skewer

ALLEGENS INDEX

1. Gluten*,
2. Crustaceans,
3. Eggs,
4. Fish,
5. Peanuts,
6. Soya-beans,
7. Milk,
8. Nuts**,
9. Mollusks,
10. Celery,
11. Mustard,
12. Sesame Seeds,
13. Sulphur Dioxide
14. Sulphates,
15. Lupin,

*1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats,

**8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil,
8g. Pistachio, 8h. Macadamia

Our Suppliers

At the Royal Marine Hotel proudly source the finest local ingredients, fostering strong ties with our neighboring suppliers and producers. With sustainability at the core, we are proud to honor the suppliers, whom we work closely with to create our menus.

Keelings Fruit and Vegetables

F.X Buckley Meats

Gahan Meats

Quigley Meats

Wrights of Marino

La Rousse Foods

Sysco Foods