



ROYAL MARINE
HOTEL

MENU OPTIONS

Royal Marine Hotel, Marine Road, Dún Laoghaire, Dublin, A96 K063
T: +353 1 230 00 30 | E: events@royalmarine.ie | www.royalmarine.ie



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 1a,1c,1d,3,6,7	€6.50
Chocolate Bars 1a,3,6,7	€7.50
Danish & Croissants 1a,1d,3,6,7	€7.00
Fresh Scones & Cream and Preserves 1a,3,7	€7.50
Mini Doughnuts and Muffins 1a,3,6,7,8b	€7.25
Protein Balls Selection	€8.00
Popcorn Cups with Caramel & Butter Drizzle 7,8	€7.50
Kombucha Drink Selection	€8.50
Trio of Smoothies	€8.50
Granola Pot with Fruit Gel and Natural Irish Yoghurt 1a,1d,7,8	€7.50
Chocolate Chip and Toasted Oat Flapjacks 1d,3,7	€8.50
Dipped Fruit Skewers with Mango and Mint Salsa	€8.50
Selection of Natural and Fruit Yoghurts 7	€8.50
Chinese Pork Bao Buns 1a,6,11	€9.50
Royal Marine Elixirs	€3.50
Lemongrass Ginger and Lime, Cucumber Mint and Lemon Infused Waters	

BREAKFAST OPTIONS

€22 per person, choose 2 Breakfast items and 2 Enhancements for the group, includes Tea & Coffee with a selection of pastries and juice

Mini Bacon Blaa with Ballymaloe Relish ^{1a,6,7}

Spanish Omelette Slice with Scallion and Bandon Vale Cheddar Topping ^{3,7}

Filled Croissants with Swiss Cheese and Tomato ^{1a,3,6,7}

Open Smoked Salmon Bagel with Dill Cream Cheese ^{1a,4,7}

Enhancements:

Protein Balls Selection

Kombucha Drink Selection

Trio of Smoothies

Granola Pot with Fruit Gel and Natural Irish Yoghurt ^{1a,1d,7,8}

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

Minimum numbers of 40 people

SANDWICHES

Soup & Sandwiches, Tea & Gourmet Coffee 1a,3,4,6,7,10 €19.50

Selection of Open and Closed Artisan Sandwiches, Tea & Gourmet Coffee 1a,3,4,6,7,10 €23.00

Enhancements:

Soup of the Day 1a,3,6,7,8,12 €5.00

Seafood Chowder 2,4,7,9,12 €6.00

Chefs Dessert of the Day 1a,3,6,7,8,12 €7.50

Selection of Biscuits 1a,1c,1d,3,6,7 €2.00

Protein Balls Selection €4.00

Popcorn Cups with Caramel and Butter Drizzle 1a,7,8 €3.50

Kombucha Drink Selection €4.50

Trio of Smoothies €4.50

Granola Pot with Fruit Gel and Natural Irish Yoghurt 1a,1d,7,8 €3.50

Dipped Fruit Skewers with Mango and Mint Salsa €4.50

LIGHT LUNCH

Express Lunch Buffet

Chef's Soup of the Day 6,7,10,12

Greek Salad 7

Chipotle Slaw 3,10

Fresh Baked Quiche of the day (vegetarian option available) 1a,3,4,6,7,13

Chef's Dessert 1a,3,6,7,8,12

Fine Tea and Gourmet Coffee

€31.00 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

€33.00 per person

BUFFET LUNCH

Local Fayre

Beef and Guinness Stew 1b,1c,9,12

Baked Hake, Leek and Fennel Velouté 4,7

Creamed Vegetable Pasta Bake with Sage Stuffing Topping 1a,3,7

Salad Selection of Fresh Tomato, Cucumber, Onion And Peppers
with Caesar, Garlic or House Dressing 3,4,6,7,10

Boiled Baby Potatoes and Maple Roasted Root Vegetable 7

Chef's Selection of Desserts 1a,3,6,7,8,12

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 7

Tomato, Buffalo Mozzarella with Balsamic Dressing 7,12

Fresh Rocket, Artichoke and Black Olive Salad with Parmesan Cheese 7

Assorted Bread Rolls 1a,11

Roasted Pork Loin, with Red Wine, Garlic, Oregano and Pancetta Sauce 6,12

Baked Cod Fillet with a Shrimp and Tarragon Cream 2,4,6,7

Ricotta Tortellini with Arrabbiata Sauce 1a,3,6,12

Thyme and Garlic Roasted Baby Potatoes and Maple Roasted Root Vegetable 7

Chef's Selection of Desserts 1a,3,6,7,8,12

Fine Tea & Gourmet Coffee

€35.00 per person

Minimum numbers of 25 people

BUFFET LUNCH

Asian Buffet

Vegan Asian Slaw

Korean Glass Noodle Salad 6,11

Sesame Pickled Cucumber 6,11

Honey Chilli Chicken Bites 1a,3,6,11

Steamed Cod with Tom Yum Broth Lemongrass and Pak Choi 4,2

Coriander Rice

Teriyaki Noodle Stir Fry 1a,3

Steamed Asian Greens with Sesame Seeds 6,11

Chef's Selection of Desserts 1a,3,6,7,8,12

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 1a,6,7,9,11

Caesar Salad with Bacon Lardons, Croutons and Parmesan Cheese 1a,4,6,7,9,10,12

Chicken Liver Pate, with Cherry Gel, Cucumber Dressing, Brioche 1a,3,7,12

Wrights of Marino Smoked Irish Salmon Lemon and Lime Crème Fraiche, Rocket, Caper and Red Onion Salad 4,7

Red Onion and Cherry Tomato Galette, with Prosciutto 1a,3,7,12

Boilie Irish Goats Cheese, Artichoke and Olive Tart 1a,7,13

Main Courses

Baked Chicken Supreme with a Peppercorn, Thyme and Brandy Sauce 6,7,12

Wrights of Marino Salmon Fillet with a Fennel and Dill Sauce 4,6,7,12

Grille Irish Pork Loin chop with a Sage and Apple Jus 12

Roasted Fillet of Irish Beef with a Burgundy Jus (Supplement of €10) 12

8oz Irish Aged Striploin Steak with a Burgundy Jus 12

Irish Hake Fillet with a Chive and Prawn Bisque Sauce 1a,2,4,6,7,12

Forest Mushroom and Scallion Risotto with Shaved Parmesan Cheese 6,7

Ricotta Tortellini, Forest Mushroom, Roasted Garlic, Sunblush Tomato Sauce 1a,3,6,7,12

The above dishes complemented with Chef's Potatoes and Maple Roasted Root Vegetable 7

PRIVATE LUNCH

Desserts

White Chocolate and Raspberry Mousse with a Chocolate Sauce 1a,3,6,7,8,12

Bramley Apple Pie served with Fresh Cream 1a,3,6,7,8,12

Chocolate Profiteroles served with Fresh Whipped Cream 1a,3,6,7,8,12

Passionfruit Mousse with a Mango Crème Anglaise 1a,3,6,7,8,12

Bailey's Cheesecake served with Coffee Anglaise 1a,3,6,7,8,12

Fine Tea or Gourmet Coffee

€40.00 per person

Minimum numbers of 25 people

****Additional choices can be accommodated with supplemental increases.**

Additional Starter: €4.00 per person

Additional Main Course: €6.00 per person

Additional Dessert: €4.00 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 2,4,6,7

Beef Stroganoff, Basmati Rice 6,7,10

Singapore Chicken Rice 6,9

Irish Lamb Stew with Fresh Baked Breads 1,6,9

Tandoori Butter Chicken, Basmati Rice 7,11,12,6

Madras Chicken Curry, Basmati Rice 1a,6

Beef Bourguignon, Creamed Potato 9,12

Ricotta Tortellini with a Spinach and Tomato Sauce 1a,3,6,7

Indian Vegetable Masala, Basmati Rice

Vegan Red Pepper and Smoked Paprika Paella

Vegan Kimchi Fried Rice, Scallion and Toasted Sesame Seed and Crushed Kim 12
with

A Selection of Mini Desserts 1a,3,6,7,8,12

Fine Tea & Gourmet Coffee

€26.00 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 2,4,6,7

Beef Stroganoff, Basmati Rice 6,7,10

Singapore Chicken Rice 6,9

Irish Lamb Stew with Fresh Baked Breads 1,6,9

Tandoori Butter Chicken, Basmati Rice 7,11,12,6

Madras Chicken Curry, Basmati Rice 1a,6

Beef Bourguignon, Creamed Potato 9,12

Ricotta Tortellini with a Spinach and Tomato Sauce 1a,3,6,7

Indian Vegetable Masala, Basmati Rice

Vegan Red Pepper and Smoked Paprika Paella

Vegan Kimchi Fried Rice, Scallion and Toasted Sesame Seed and Crushed Kim 12
with

A Selection of Mini Desserts 1a,3,6,7,8,12

Fine Tea & Gourmet Coffee

€21.00 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 7

Greek Potato Salad 3,7,10

Mixed Leaf Salad with Vinaigrette 6,10

Assorted Breads with Balsamic Vinegar and Olive Oil 7

Char Grilled Chicken Supreme, Wild Mushroom and Asparagus Cream Sauce 6,7,8

Hake Fillet with a Shallot Cream, Chive and Lemon 4,6,7,12

Ricotta Tortellini with a Sun-Dried Tomato Sauce 1a,3,6,7

Thyme and Garlic Roasted Baby Potatoes 6

Maple Roasted Root Vegetable 7

Chef's Selection of Desserts 1a,3,6,7,8

Fine Tea & Gourmet Coffee

€49.00 per person

Minimum numbers of 30 people

BUFFET DINNER

Italian Evening Buffet

Tomato Mozzarella and Balsamic Salad 6,7

Classic Caesar Salad 1a,3,4,6,7,10

Celery and Apple Coleslaw 3,6,7,9,10,12

Kale, Blueberry and Rocket Salad with Crumbled Goats Cheese and Pumpkin Seed 7

Pesto and Red Onion Potato Salad with Sun Dried Tomatoes 7,3,10

Mixed Leaves with Vinaigrette, Black Olive and Truffle Oil 6,10

Tomato and Basil Soup 1a,7,9,12

Medallions of Pork Loin, Pancetta, Roasted Garlic and Sage 6,12

Lemon and Thyme Grilled Chicken, Balsamic and Onion Jus 6,12

Baked Salmon Fillet with a Crab and Saffron Sauce 2,4,6,7,12

Parmesan Cheese Gratinated Gnocchi with Sweet Potato and Squash Sauce 1a,3,6,7,12

Maple Roasted Root Vegetable and Parmesan Roasted Rooster Potatoes 7

Chef's Selection of Desserts 1a,3,6,7,8

Fine Tea & Gourmet Coffee

€53.00 per person

Minimum numbers of 30 people

BUFFET DINNER

French Evening Buffet

Smoked Irish Salmon with Traditional Condiments 4

Classic Caesar Salad 1a,3,4,6,7,10

Salad Niçoise 3,4

Fig Salad with Rocket, Goats Cheese and Toasted Hazelnut 7,8b

Roasted Sweet Potato and Feta Salad, Tender Stem Broccoli and Sesame 11

Mixed Leaves with Vinaigrette 10

Sirloin of Beef Medallions with a Burgundy Jus and Roasted Shallot 12

Baked Cod with a Bisque and Cognac Cream 1,2,4,7

Chicken Supreme Coq au Vin with Leek Topping 10,12

Vol-au-Vent au Provençal Vegetable 10,12

Fine Beans Almondine and Potato Dauphinoise 7,8a,12

Chef's Selection of Desserts 1a,3,6,7,8

Fine Tea & Gourmet Coffee

€58.00 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 3,6,7,8a

Mushroom and Blue Cheese Fricassee, Golden Puff Pastry Base, Parmesan Crisp and Affilla Cress 1a,3,7

The Royal Marine Vegan Caesar, Caper and Garlic Dressing , Tomato Focaccia Croutons 1a

Chicken Liver Terrine, with a Cherry Gel, Cucumber and Chive Oil, Brioche Bread 1a,3,7,12

Truffled Goats Cheese and Courgette Tart, with Thyme and Honey Drizzle, Basil Aioli 1a,3,6,7,10,13

Parma Ham, Glazed Crostin Goats Cheese Tomato Salsa Salad and a Focaccia Wafer
(€2.00 supplement) 1a,6,7

Smoked Irish Salmon with crushed Potato Salad, Beetroot Dressing, Black Pepper Crème Fraiche (€2.00 supplement) 1a,4,7

Asparagus Orange and Edamame Salad with Citrus Vinegarette 6

PRIVATE DINNER

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

Intermediate Course

Soup Options

Root Vegetable 7,9,12

Leek and Potato 7,9,12

Plum Tomato and Basil 7,9,12

Roasted Celeriac and Apple 7,9,12

Carrot and Coriander 7,9,12

Sweet Potato and Lemongrass Soup 7,9,12

Curried Parsnip 7,9,12

Sorbet Options

Champagne

Raspberry

Lemon

Tropical Fruits

PRIVATE DINNER

Main Course

Supreme of Chicken, Fondant Potato, Garlic Tenderstem, Porcini and Truffle Cream 7,12

Baked Irish Salmon Fillet with Buttered Asparagus, Grain Mustard and Herb Cream Sauce 4,6,7,10,12

Tomato Crusted Irish Cod Fillet, Green Pea, Mushroom Ragout, Herb Mash And Bisque Sauce 4,6,7,12

Roasted Pork Chop with Maple Butter Glaze, Champ Mash, Asparagus and Hoi Sin Sauce 1,3,6,7

Baked Sea Bass Fillet, Crab, Lemongrass and Saffron Sauce, Asparagus and Champ Mash 2,4,7,12

Rack of Irish Lamb, Pea and Mint Puree, Grilled Baby Corn, Crisp Shallot Mash, Wholegrain Mustard Sauce (€7 Supplement) 1a,7,10,12

Roasted Irish Fillet of Beef with Garlic Mash, Celeriac Truffle Puree, Roasted Shallot, Rainbow Carrot Thyme Sauce (€9 Supplement) 7,9,12

Barbary Duck Breast, Grilled Baby Corn and Roasted Garlic Mash, Coriander& Orange Jus 6,7,12

PRIVATE DINNER

Vegetarian and Vegan Options

Spinach & Ricotta Cheese Tortellini, Sunblush Tomato, Spinach & Mushroom Sauce 1a,3,6,7

Goats Cheese, Forest Mushroom Risotto 6,7

Tagliatelle Verde, with Chive and Spinach Pesto , Char Grilled Red Onion and Tenderstem Broccoli 1a

Grilled Aubergine on Cranberry and Almond Tabouleh, Chilli Rayu 8a

Cajun Grilled Cauli Steak , on Warm Beetroot Hummus, Coriander Cress 6,12

PRIVATE DINNER

Dessert

Banoffee Pie with a Chocolate Cream Sauce 1a,3,6,7

Chocolate and Irish Cream Dome with Anglaise Sauce 1a,3,6,7

William Pear & Almond Tart served with Vanilla Ice Cream and Anglaise Sauce 1a,3,6,7,8a

Lemon Cheesecake with Raspberry Puree 1a,3,6,7

Passion Fruit Mousse with a Mango Crème Anglaise 1a,3,6,7

Double Chocolate Mouse with Raspberry and Fresh Cream 1a,3,6,7

Chefs Assiette of Desserts (€3.50 supplement) 1a,3,6,7

Selection of International Cheeses Apple & Pear Chutney served with Water Biscuits 1a,1d,7,9,10
(€4.50 supplement)

Fine Tea & Gourmet Coffee

€52.50 per person

Minimum numbers of 25 people

****Additional choices can be accommodated with supplemental increases.**

Additional Starter: €5.50 per person,

Additional Main Course: €7.50 per person

Additional Dessert: €5.50 per person.

FINGER FOOD

Gourmet Hot Bites

Korean Spiced Boneless Wings 1a,3,6,11

Onion Bhaji with Mint Yoghurt 7

Tempura Prawns with Sweet Chilli and Coriander 1a,2,6

Tournafulla Cocktail Sausages with Worcestershire Sauce 1a,1c,4,6

Vegetable Gyoza 1a,6,11

€13.50 per person

Minimum number of 20

Vegan and Vegetarian Bites

Vegetable Spring Roll 1a,9

Onion Bhaji 6

Korean Spiced Plant Bites 1a,6

Curried Samosa 1a,6

Vegan Sausage Roll 1a,9

Falafel Bites 6

€13.50 per person

Minimum number of 20

FINGER FOOD

Charcuterie Selection

Cured and Cooked Meats, Dried Fruit, Pickles and Preserves

€15.00 per person

Selection of Cold Sandwiches^{1a,3,7,10}

€9 per person

Mini Dessert Platter^{1a,3,6,7,8}

€10 per person

Minimum number of 20

PRE DINNER DRINKS RECEPTION

Chefs Selection of three passed canapes

€9.50 per person

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 1a,3,6,7

Smoked Salmon on Brioche Navette with Dill Crème Fraiche 1a,3,4,6,7

Whipped Goats Cheese and Parma Ham Crostini with Tomato Salsa 1a,6,7

Cherry Tomato and Mozzarella Brochette with Basil Pesto 7

Spiced Beef, Wasabi Mayo and Pickled Ginger 1a,3,6,7,10

Sesame Crusted Tuna Fillet, Roasted Beetroot 1a,4,6

Hot

Char Grilled Lamb Skewer with Coriander and Mint Gremolata 6

Tartlet of Cashel Blue Cheese & Red Onion Marmalade 1a,7

Prawns in Filo Pastry with Spicy Cocktail Sauce 1a,2,6,7,10

Tandoori Spiced Chicken Kebabs with Cucumber Raita 6,7

Char grilled Tiger Prawn Skewer with Lime & Basil 2,6

Caramelised onion & Herb Sausage Rolls 1a,6,7

Korean Beef Skewer 1a,6,11

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

ALLEGENS INDEX

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

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

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