



ROYAL MARINE  
HOTEL

# MENU OPTIONS

Pricing may be subject to VAT increase for 2023

Royal Marine Hotel, Marine Road, Dún Laoghaire, Dublin, A96 K063  
T: +353 1 230 00 30 | E: [events@royalmarine.ie](mailto:events@royalmarine.ie) | [www.royalmarine.ie](http://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

Biscuits <small>1a,1c,1d,3,6,7</small>	€6.00
Chocolate Bars <small>1a,3,6,7</small>	€7.00
Cookies <small>1a,1d,3,6,7</small>	€7.00
Danish & Croissants <small>1a,3,7</small>	€7.00
Fresh Scones & Cream and Preserves <small>1a,3,7</small>	€7.50
Carrot Cake <small>1a,3,6,7,8c</small>	€7.50
Seasonal Fruit Skewers	€9.00
Mini Doughnuts and Muffins <small>1a,3,6,7,8b</small>	€7.25

# BREAKFAST OPTIONS

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

Mini Bacon Blaa with Ballymaloe Relish 1a,6,7

Mini Salami and Tomato Bagel 1a,6,7

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

Gourmet White Pudding and Egg Muffin with Cheddar Cheese 1a,,1c,1d,3,6,7

Mini Smoked Salmon Bagels with Cream Cheese and Dill 1a,4,7

## **Enhancements:**

Fresh Fruit Skewers

Granola, Yoghurt and Fruit Compote Pots 1a,1d,7

Nutrigrain Breakfast Bars 1a,1d,6,7

Fresh Orange Juice

Fruit Smoothie 7

Chilled VegOut Juice, Beetroot Boost or Detox

Mude Sparkling Beverages

Protein Bars 6,7,8, may contain peanut

Fresh Baked Breakfast Pastries 1a,3,7

Whole Fruit bowl

# SANDWICHES

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

Selection of Chef's Choice Artisan Sandwiches 1a,3,4,6,7,10 €22.00

Add Soup of the day, Fine Tea & Gourmet Coffee  
to our Artisan sandwich selection 6,7,9 €26.00

## **Enhancements:**

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

Cookies 1a,1d,3,6,7 €3.00

Seasonal Sliced Fruit Platter (serves 10) €29.00

# LIGHT LUNCH

Express Lunch Buffet

Chef's Soup of the Day <sup>6,7,10,12</sup>

Caesar Salad <sup>1a,3,4,6,7,9,10,12</sup>

Tomato Mozzarella Salad <sup>7</sup>

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

Chef's Dessert <sup>1a,3,6,7,8,12</sup>

Fine Tea and Gourmet Coffee

**€29.00 per person**

*Minimum numbers of 15 people*

# HOT PLATED LUNCH

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

**€28.50 per person**

# BUFFET LUNCH

## BUFFET OPTION 1

Baked Chicken Breast with Smoked Bacon and Sage Sauce 6,7,12

Irish Hake Fillet with Basil, Red Chilli and Lime 4,6,7,

Ricotta Tortellini with a Spinach and Tomato sauce 1a,3,6,7,12

Asian Slaw Salad 3,6,7,10,12

The Royal Marine Caesar Salad 1a,3,4,6,7,9,10,12

Boiled Baby Potatoes & Buttered Vegetable Medley 7

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

Fine Tea & Gourmet Coffee

**€33.00 per person**

*Minimum numbers of 25 people*

# BUFFET LUNCH

## BUFFET OPTION 2

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 a Spinach and Mushroom Cream Sauce 1a,3,6,7,12

Thyme and Garlic Roasted Baby Potatoes & Buttered Vegetables 7

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

Fine Tea & Gourmet Coffee

**€38.00 per person**

*Minimum numbers of 25 people*

# BUFFET LUNCH

## BUFFET OPTION 3

Parma Ham and Melon Assiette, Rocket Leaves and Mustard Dressing 6,10

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

The Royal Marine Greek Salad 7

Scallion and Potato Salad with Red Onion and Smoked Bacon 3,6,7,9,10

Mixed Leaves with Vinaigrette 6,10

Baked Irish Chicken Breast with Buttered Cabbage, Pancetta and Parsley Cream 6,7

Baked Salmon Fillet, Prawn Bisque Sauce 1a,2,4,6,7,9

Boiled Baby Potatoes 7

Mixed Vegetables 7

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

Fine Tea & Gourmet Coffee

**€43.00 per person**

*Minimum numbers of 25 people*



# PRIVATE LUNCH

Please Choose One Starter, One Main Course & One Dessert.

## Starters

Cream of Vegetable Soup with Selected Bread Rolls <sup>1a,6,7,9,11</sup>

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

Chilled Melon Assiette with a Strawberry and Mint Salsa

Smoked Irish Salmon Lemon and Lime Crème Fraiche, Rocket, Caper and Red Onion Salad <sup>4,7</sup>

Button Mushroom, Red Onion Marmalade and Cheddar Cheese Quiche, Pesto Aioli <sup>1a,3,6,7,12,13</sup>

Parma Ham, Rocket and Pink Grapefruit Salad with a Honey Mustard Vinaigrette <sup>6,10,12</sup>

## Main Courses

Baked Chicken Supreme with a Peppercorn, Thyme and Brandy Sauce <sup>6,7,12</sup>

Irish Salmon Fillet with a Fennel and Dill Sauce <sup>4,6,7,12</sup>

Roasted Irish Pork Loin with a Sage and Apple Jus <sup>12</sup>

Roasted Fillet of Irish Beef with a Burgundy Jus (Supplement of €10) <sup>12</sup>

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

Forest Mushroom and Scallion Risotto with Shaved Parmesan Cheese <sup>6,7</sup>

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

The above dishes complemented with Chef's Potatoes and Buttered Vegetable Medley <sup>7</sup>

# 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

**€38.00 per person**

*Minimum numbers of 25 people*

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

**Additional Starter: €2.60 per person**

**Additional Main Course: €5.20 per person**

**Additional Dessert: €2.60 per person**

# FORK BUFFET MENUS

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

Thai Green Chicken Curry <sup>2,4,6,7</sup>  
Beef Stroganoff <sup>6,7,10</sup>  
Singapore Chicken Rice <sup>6,9</sup>  
Irish Lamb Stew <sup>9,12</sup>  
Chianti Stewed Lamb <sup>9,10,12</sup>  
Madras Chicken Curry <sup>1a,6</sup>  
Beef Bourguignon <sup>9,12</sup>  
Ricotta Tortellini with a Spinach and Tomato sauce <sup>1a,3,6,7</sup>

Served with Basmati Rice & a Selection of Salads

Fine Tea & Gourmet Coffee

**€22.50 per person**

Add dessert for an additional €5.50 per person

*Minimum Number 25 people*

# PRIVATE DINNER

Please Choose One Starter, One Main Course & One Dessert.

## Starters

Smoked Chicken Salad with Red Pepper Aioli, Roasted Almonds and Feta Cheese <sup>3,6,7,8a</sup>

Tomato and Goats Cheese Quiche, Red Onion Marmalade and Basil Pesto Aioli <sup>1a,3,7,10,13</sup>

The Royal Marine Caesar Salad Crisp Baby Gem Lettuce, Irish Back Bacon Lardons & Croutons Shaved Parmesan Cheese <sup>1a,3,4,6,7,10</sup>

The Royal Marine Caprese Salad with Plum Tomato, Buffalo Mozzarella, Aged Balsamic & Rocket <sup>7,12</sup>

Grilled Vegetable & Cashel Blue Cheese Tart Lambs Leaf & Rocket Salad, Roma Tomato & Oregano Aioli <sup>1a,3,6,7,10,13</sup>

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

Smoked Irish Salmon With crushed Potato Salad, Beetroot Dressing, Black Pepper Crème Fraiche and Grilled Focaccia Crouete (€2.00 supplement)<sup>1a,4,7</sup>

# 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 Orange 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, Rosemary and Lemon Pesto, Green Bean and Bacon Bundle  
Caramelised Onion and Red Wine Jus <sup>6,12</sup>

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

Tomato Marinated Irish Cod Fillet with and Lemon and Oregano Cream Sauce <sup>4,6,7,12</sup>

Roasted Pork Belly with Maple Butter Glaze, Champ Mash, Asparagus and Red Wine Jus <sup>6,7,12</sup>

Baked Sea Bass Fillet, Spinach and Green Pea Puree, Fondant Potato, Lemon & Scallion Cress  
Salad <sup>4,6,7,12</sup>

Rack of Irish lamb, Char Grilled with Garlic and Herb Marinade, Baby Carrots  
and Mint Jus (€7 supplement) <sup>6,7,12</sup>

Roasted Irish Filet of Beef with Tiger Prawn, Pine Nut Crusted Fondant Potato,  
and a Baked Tomato, Mushroom Sauce (€9 supplement) <sup>2,6,7,12</sup>

Barbary Duck breast, Grilled Baby Corn and Roasted Garlic Mash,  
Coriander & Orange Jus <sup>6,7,12</sup>

# PRIVATE DINNER

## Vegetarian Options

Spinach & Ricotta Cheese Tortellini, Sunblush Tomato, Spinach & Mushroom Sauce <sup>1a,3,6,7</sup>

Goats Cheese, Forest Mushroom Risotto <sup>6,7</sup>

# PRIVATE DINNER

## Dessert

Baked Lemon Tart, served with a Blueberry Syrup & Devonshire Clotted Cream <sup>1a,3,6,7</sup>

Bailey's Cream Cheesecake, served with a Coffee Sauce <sup>1a,3,6,7</sup>

Irish Apple Tart served with Vanilla Ice Cream <sup>1a,3,6,7</sup>

William Pear & Almond Tart served with Vanilla Ice Cream & Anglaise Sauce <sup>1a,3,6,7,8a</sup>

Lemon Cheesecake with Raspberry Puree <sup>1a,3,6,7</sup>

Passion Fruit Mousse with a Mango Crème Anglaise <sup>1a,3,6,7</sup>

Fresh Fruit Pavlova <sup>3,6,7</sup>

Chefs Assiette of Desserts (€3.50 supplement) <sup>1a,3,6,7</sup>

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

Fine Tea & Gourmet Coffee

**€49.50 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.**



# BUFFET DINNER

## BUFFET OPTION 1

Char Grilled Chicken Supreme, Coconut and Lemongrass Cream Sauce <sup>6,7,8</sup>

Hake Fillet with a Prawn, Dill and White Wine Sauce <sup>4,6,7,12</sup>

Ricotta Tortellini with a Spinach and Mushroom Cream Sauce <sup>1a,3,6,7</sup>

Thyme and Garlic Roasted Baby Potatoes <sup>6</sup>

Buttered Vegetables <sup>7</sup>

Italian Antipasto

Parma Ham Plate with Rocket, Diced Galia Melon and a Honey and Lemon Dressing <sup>10</sup>

Tomato and Buffalo Mozzarella Salad with Balsamic Dressing <sup>7,12</sup>

Salad of Rocket and Artichoke, with Black Olives and Parmesan Cheese <sup>7</sup>

Mixed Leaf Salad with Vinaigrette <sup>6,10</sup>

Assorted Breads with Balsamic vinegar and Olive Oil <sup>1a</sup>

Chef's Selection of Desserts <sup>1a,3,6,7,8</sup>

Fine Tea & Gourmet Coffee

**€44.00 per person**

*Minimum numbers of 30 people*

# BUFFET DINNER

## BUFFET OPTION 2

Roast Sirloin of Beef with a Burgundy Jus <sup>12</sup>  
Baked Irish Hake with a Basil and Parmesan Sauce <sup>4,6,7</sup>  
Irish Chicken Supreme with Chorizo and Oregano in a Light Cream Sauce <sup>6,7</sup>  
Ricotta Tortellini with Tomato and Spinach Sauce <sup>1a,3,6,7</sup>

Seasonal Vegetables and Buttered Baby Potatoes <sup>7</sup>

Smoked Irish Salmon with Traditional Condiments <sup>4</sup>  
Classic Caesar Salad <sup>1a,3,4,6,7,10</sup>  
Asian Slaw Salad <sup>3,6,7,10,12</sup>  
The Royal Marine Greek Salad <sup>6,7</sup>  
Scallion and Potato Salad with Red onion and Pancetta <sup>6,7,10</sup>  
Mixed Leaves with Vinaigrette <sup>6,10</sup>

Chef's Selection of Desserts <sup>1a,3,6,7,8</sup>

Fine Tea & Gourmet Coffee

**€50.00 per person**

*Minimum numbers of 30 people*

# BUFFET DINNER

## BUFFET OPTION 3

Choice of Soup and Assorted Bread Rolls <sup>1a,7,9,12</sup>

Medallions of Irish Beef with a Peppercorn Sauce <sup>6,12</sup>

Lemon and Thyme Grilled Chicken, Balsamic and Onion Jus <sup>6,12</sup>

Baked Salmon Fillet with a Crab and Shrimp Bisque Sauce <sup>2,4,6,7,12</sup>

Parmesan Cheese Gratinated Gnocchi with Roasted Vegetables <sup>1a3,6,7,12</sup>

Selection of Buttered Vegetables and Roasted Rooster Potatoes <sup>7</sup>

Smoked Irish Salmon with Traditional Condiments <sup>4</sup>

Classic Caesar Salad <sup>1a,3,4,6,7,10</sup>

Celery and Apple Coleslaw <sup>3,6,7,9,10,12</sup>

The Royal Marine Greek Salad <sup>6,7</sup>

Scallion and Potato Salad with Grain Mustard Mayonnaise <sup>3,6,7,10,12</sup>

Mixed Leaves with Vinaigrette <sup>6,10</sup>

Chef's Selection of Desserts <sup>1a,3,6,7,8</sup>

Fine Tea & Gourmet Coffee

**€63.00 per person**

*Minimum numbers of 30 people*

# FINGER FOOD

## Gourmet Hot Bites

Dressed Chicken Goujons <sup>1a</sup>

Onion Bhaji with Mint Yoghurt <sup>7</sup>

Tempura Prawns with Sweet Chilli and Coriander <sup>1a,2,6</sup>

Tournafulla Cocktail Sausages with Worcestershire Sauce <sup>1a,1c,4,6</sup>

Duck Spring Rolls <sup>1a,9,12</sup>

**€12.50 per person**

*Minimum number of 20*

# FINGER FOOD

## Vegan and Vegetarian Bites

Vegetable Spring Roll <sup>1a,9</sup>

Onion Bhaji <sup>6</sup>

Garlic Mushrooms <sup>1a,6</sup>

Curried Samosa <sup>1a,6</sup>

Spinach Pakora <sup>6</sup>

Falafel Bites <sup>6</sup>

**€12.50 per person**

## Charcuterie Selection

Cured and Cooked Meats, Dried Fruit, Pickles and Preserves

**€15.00 per person**

Selection of Cold Sandwiches <sup>1a,3,7,10</sup>

**€9 per person**

Mini Dessert Platter <sup>1a,3,6,7,8</sup>

**€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 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

# 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