



ROYAL MARINE
HOTEL

Table d'hôte Menu €30 per person

STARTERS

Spiced Pulled Pork Croquette

Ginger and chilli, pineapple salsa, green curry aioli
1a,3,6,7,10,12

Royal Marine Seafood Chowder

Brown soda bread
1a,1d,2,4,7,9,11,12

Warm Crottin Goats Cheese

Truffle oil, pear, thyme honey, bruschetta
1a,7

F.X Buckley Black Pudding Salad

Feta, almond, sun-dried tomato
1a,1c,1d,6,7,8a

Soup of the day

Brown soda bread
1a,7,9,12

MAIN COURSES

8oz sirloin steak (€5 supplement)

Garlic butter, chunky chips, pepper sauce, roasted tomato,
salad
1a,6,12

Baked Salmon

Warm crushed potato salad with caramelised red onion,
poached scallion, chorizo velouté
4,6,7,12

Loin of Bacon

Sweet confit red cabbage, carrot, parsley cream

Garlic and Herb Chicken

Whipped potato, green beans with smoked bacon,
roasted cherry tomatoes, basil and parmesan cream

6,7,12

Grilled Seabass Fillet

Basmati Rice, aubergine caponata, anchovy salsa verde

5,6

Mushroom Arancini

Spiced tomato sauce, rocket, pesto

1a,3,6,7

DESSERT

Apple & Blackberry Crumble

Vanilla ice cream

1a,3,6,7

Passion Fruit Delice

white chocolate soil, mango gel

1a,3,6,7

Chocolate Indulgence

Raspberry, whipped cream

1a,3,6,7

Baileys Cheesecake

Vanilla Anglaise

1a,3,6,7

Vegan Caramel Apple Pie

Chocolate sauce

1a

Vegan Raspberry Almond tart

Chocolate sauce

8a

Allergen Index

1. Gluten*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7. Milk, 8. Nuts*,
9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphates,
13. Lupin, 14. Molluscs, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut,
8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia