2013

Four Seasons Hotel: Early Supper Menu

Four Seasons Hotel

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BEER BATTERED MINTED

“We invite you to enjoy the best of Irish cooking. Our culinary team in partnership with our local responsible fishermen, farmers and artisan producers are delighted to present this seasons’ fare.

We would like to thank them for their dedication, passion and commitment which serves to inspire, excite and tantalise the taste buds and is at the heart of everything we do in the kitchen.”

Terry White, Executive Chef

These are some of our suppliers:

Roe O’Sullivan Spring Cottage Farms, Co. Westmeath
A Growing Plasme, Nuns Co. Kildare
Garbenn Farm House, West Co. Cork
Friendly Farmers, Knockbrack, Adare, Co. Limerick
Shell Fish de la Mer, Ballyheigue Harbour, Co. Cork
Costello’s Farm, Co. Roscommon
Skoughan West Cork Duck
Robinson Meats, Dublin 20
Wild Irish Game, Co. Wicklow

“TO COMMENCE”

WARM CRAB & CORN FRITTERS
GARLIC PULLED DUBLIN BAY PRAWNS
SPICED TOMATO JAM

TOONSBRIDGE BUFFALO MOZZARELLA
CURSED HAM, MELON & PEAR
FAVA BEAN TAPENADE

WILD PINE GRILLED QUAIL
BAKED SMOKED PORK BELLY & BEANS
GINGER BREAD CRUMBLE

SCALLOPS THREE WAYS
CROMEL, LEMON
ROASTED | PARSNIP PUREE | BLACK PUDDING
BEER BATTERED | MINTED CRUSHED PEAS | TARTAR SAUCE

HONEY GLAZED WEST CORK BREAST OF DUCK
GOOSEBERRY COMPOTE

“TO CONTINUE”

GRILLED FILLET OF I RISH BEEF 6 OZ
WHITE ONION PUREE
WILD MUSHROOMS & GOATS CHEESE GRATIN

BALTINTE OF FREE RANGE CORN FED CHICKEN
CROST & STAR ANISE | BRAISED SALSIFY

ROASTED WILD HALIBUT
CARAMELISED BELGIAN ENDIVE
ROAST GARLIC JUS

CANNON OF I RISH LAMB
CELERIAC PUREE | RATATOUILLE
CONFIT POTATOES

SEARED LOIN OF VENISON
RED BEETROOT | SPINACH | CHOCOLATE SAUCE

“TO COMPLEMENT”

CHAMP
BUTTERED CARROTS | ALMONDS | JAMESON
ROASTED POTATOES & ROSEMARY
SELECTION OF VEGETABLES

“TO CHIRP”

EARLY LINNER MENU
18.00 TO 19.00
2 COURSES - 25
3 COURSES - 30

“TO COMMENCE”

CREAMY IRISH SEAFOOD CHOWDER
HADDOCK | SALMON | SHRIMP

SMOKED IRISH SALMON
BROWN BREAD CRISPS | HORSERADISH CREAM | CAPERS
RED ONION

TOONSBRIDGE BUFFALO MOZZARELLA
CURSED HAM, MELON & PEAR
FAVA BEAN TAPENADE

“TO CONTINUE”

GRILLED IRISH SIRLOIN STEAK 200 grams
WHITE ONION PUREE
WILD MUSHROOMS & GOATS CHEESE GRATIN

DUN AENGUS RUBBED BREAST OF CHICKEN
SHALLOT CONFIT | BACON | GREEN BEANS
WHIPPED POTATO

FILLET OF ROASTED PLAICE
CARAMELISED BELGIAN ENDIVE
ROAST GARLIC JUS

“TO COMPLEMENT”

CHAMP
BUTTERED CARROTS | ALMONDS | JAMESON
ROASTED POTATOES & ROSEMARY
SELECTION OF VEGETABLES

WINE

<table>
<thead>
<tr>
<th>CHAMPAGNE</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perrier Jouet Grand Brut</td>
<td>85</td>
<td>17.50</td>
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<table>
<thead>
<tr>
<th>WHITE</th>
<th>Bottle</th>
<th>Glass</th>
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</thead>
<tbody>
<tr>
<td>Oliver Mandeville, France</td>
<td>2010</td>
<td>35</td>
</tr>
<tr>
<td>Terramosat, Spain</td>
<td>2010</td>
<td>39</td>
</tr>
<tr>
<td>Domaine Corinne Perchaud, France</td>
<td>2009</td>
<td>49</td>
</tr>
<tr>
<td>La Giustiniana, Piedmont</td>
<td>2010</td>
<td>52</td>
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</table>

<table>
<thead>
<tr>
<th>RED</th>
<th>Bottle</th>
<th>Glass</th>
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</thead>
<tbody>
<tr>
<td>Simone Joseph, France</td>
<td>2010</td>
<td>35</td>
</tr>
<tr>
<td>Izadi Reserva, Spain</td>
<td>2007</td>
<td>40</td>
</tr>
<tr>
<td>Valdivieso, Chile</td>
<td>2010</td>
<td>41</td>
</tr>
<tr>
<td>La Reserve de Loysville Barton</td>
<td>2004</td>
<td>67</td>
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</table>

<table>
<thead>
<tr>
<th>COFFEE SELECTION</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular or Decaffeinated Brewed Coffee</td>
<td>3.95</td>
<td></td>
</tr>
<tr>
<td>Espresso, Macchiato</td>
<td>3.00</td>
<td></td>
</tr>
<tr>
<td>Americano, Double Espresso</td>
<td>3.50</td>
<td></td>
</tr>
<tr>
<td>Cappuccino, Café Latte, Mocha</td>
<td>4.50</td>
<td></td>
</tr>
<tr>
<td>Affogato</td>
<td>5.95</td>
<td></td>
</tr>
<tr>
<td>Irish Coffee, Baileys Coffee, Coffee Calypso</td>
<td>7.50</td>
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</table>

<table>
<thead>
<tr>
<th>TEA SELECTION</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black, Flavored Black, Pu-erh, Oolong, Green, White</td>
<td>4.95</td>
<td></td>
</tr>
</tbody>
</table>

We offer complimentary wireless internet in Seasons Restaurant
Please request a code from a member of the team

Our Wild Game may contain shot