Restaurant Forty One Dinner Menu 2017

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Food and Wine

Dinner

Starters

Glenmalure Coturnix Quail, Smoked Eel, Waffle Style Pancake, Crème Fraîche
Warm Toonsbridge Mozzarella, Merinda Tomatoes, Watercress Purée, Aged Balsamic, Sea Salt
Annagassan Smoked Salmon, Crispy Dublin Bay Prawns, Granny Smith Apple
Roast Disnich Island Scallops with a Minestrone Style Garnish

Prices starting from €16

7 Course Surprise Tasting Menu €75
Wine Pairing with each Course €70

Main Course

Smalls Bank Brill, Shrimps, Pointed Cabbage, Bacon, Pumpkin, Red Wine
Fillet of Sea Bass, Crushed Jerusalem Artichoke, Beech Mushroom, Noilly Prat Sauce
Wicklow Gap Venison Roasted on the Bone, Celeriac, Celery, Bay Leaf Jus
Comeragh Mountain Lamb, Loin and Crispy Shoulder, Roots Braised with Cider, Roasted Stock Reduction
Fillet of O' Coileain's Beef, Pearl Onions, Turnips, Braised Beef Essence

Prices starting from €35

FINEST INGREDIENTS FROM OUR GARDEN
LUNCH FROM 12.30pm to 2.30pm, DINNER FROM 5.30pm to 10.30pm