

THE GRAND
HOTEL

The Grand Beginning
Menu

The Starter

Choose One of:

- Butternut Squash & Herb Arancini With Wilted Bok Choy & Tomato Peri Peri Salsa.
 - Chicken & Wild Mushroom Filo Parcel With Roast Red Pepper Puree & Pickled Slaw.
 - Baby Gem Chicken Caesar Salad With A Focaccia Bread Stick, Parmesan Cheese, Crispy Bacon, & Caesar Dressing.
 - Boilie Goats' Cheese & Burnt Cherry Tomato With Toasted Focaccia & Apple Puree.
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The Second Course

Choose One Soup or One Sorbet

The Soup

Choose One of:

- Roast Butternut Squash & Coconut
- Creamy Wild Mushroom, Thyme & Roast Garlic
 - Roast Tomato & Red Pepper
 - Creamy Potato & Leek
 - Chunky Vegetable & Herb
- Lentil, Potato & Smoked Bacon
- Creamy Cauliflower & Cheddar Cheese Volute
- Creamy Celeriac & Smoked Bacon

The Sorbet

Choose One of:

- Tangy Lemon & Ginger
 - Pink Champagne
 - Blood Orange & Poppy Seed
 - Coconut & Lime
 - Mango & Passionfruit
 - Gin & Tonic
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The Main Course

Choose Two of:

- Prime Roast Sirloin of Irish Beef With Roast Onion & An Irish Whiskey Cream.
 - Supreme Of Irish Chicken With Crispy Pancetta, Broad Beans & A Chardonnay Sauce.
 - Roast Cauliflower Steak With Grilled Vegetables & Chimichurri Salsa.
 - Pan Roast Fillet of Chimichurri Salmon With Asparagus & Hollandaise Sauce.
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The Dessert

Choose One of:

- Lemon & Green Tea Glazed Tart With A Mint Glaze & Crème Fraiche.
 - Biscoff & Butterscotch Cheesecake With Raspberry Gel & Pumpkin Seed Crumb.
 - Iced Chocolate & Irish Mist Dome With Fresh Berries & Pistachio Puree.
 - Sticky Toffee & Banana Pudding With Vanilla Ice Cream & Tangy Plum Puree.
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Tea and Coffee

THE GRAND HOTEL

The 1835 *Menu*

The Starter

Choose One of:

- Local Smoked Salmon Rosette With Pickled Lemon Fennel, Beetroot Puree & Star Anise Crème Fraiche.
 - Irish Duck Leg Confit With Asian Slaw, Red Currant Gel & Honey Soy Dressing
 - Butternut Squash & Herb Arancini With Wilted Bok Choy & Tomato Peri Peri Salsa.
 - Baby Gem Chicken Caesar Salad With A Focaccia Bread Stick, Parmesan Cheese, Crispy Bacon, & Caesar Dressing.
 - Boilie Goats' Cheese & Burnt Cherry Tomato With Toasted Focaccia & Apple Puree.
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The Second Course

Choose One Soup or One Sorbet

The Soup

Choose One of:

- Roast Butternut Squash & Coconut
- Creamy Wild Mushroom, Thyme & Roast Garlic
 - Roast Tomato & Red Pepper
 - Creamy Potato & Leek
 - Chunky Vegetable & Herb
- Lentil, Potato & Smoked Bacon
- Creamy Cauliflower & Cheddar Cheese Volute
 - Creamy Celeriac & Smoked Bacon

The Sorbet

Choose One of:

- Tangy Lemon & Ginger
 - Pink Champagne
 - Blood Orange & Poppy Seed
 - Coconut & Lime
 - Mango & Passionfruit
 - Gin & Tonic
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The Main Course

Choose Two of:

- Pan Roast Fillet Beef With Asparagus, Caramelised Shallots & Port Sauce.
 - Fillet Of Monkfish With Rocket & Oatmeal Crumb Tomato & Star Anise Butter Sauce.
 - Slow Cooked Breast of Irish Duck With Red Onion Marmalade & Black Cherry Jus.
 - Fillet Of Seabream With Salty Samphire & Shrimp Bisque.
 - Supreme Of Irish Chicken With Crispy Pancetta, Broad Beans & A Chardonnay Sauce.
 - Roast Cauliflower Steak With Grilled Vegetables & Chimichurri Salsa.
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The Dessert

Choose One of:

- The Grand Assiette : Raspberry French Tart, Salted Caramel Choux Bun, Belgian Chocolate & Black Cherry Brownie.
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Tea and Coffee

THE GRAND
HOTEL

The All Aboard
Menu

The Starter

Choose One of:

- Chicken & Wild Mushroom Filo Parcel With Roast Red Pepper Puree & Pickled Slaw.
 - Baby Gem Chicken Caesar Salad With A Focaccia Bread Stick, Parmesan Cheese, Crispy Bacon, & Caesar Dressing.
 - Boilie Goats' Cheese & Burnt Cherry Tomato With Toasted Focaccia & Apple Puree.
 - Butternut Squash & Herb Arancini With Wilted Bok Choy & Tomato Peri Peri Salsa.
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The Second Course

Choose One Soup or One Sorbet

The Soup

Choose One of:

- Roast Butternut Squash & Coconut
- Creamy Wild Mushroom, Thyme & Roast Garlic
 - Roast Tomato & Red Pepper
 - Creamy Potato & Leek
 - Chunky Vegetable & Herb
 - Lentil, Potato & Smoked Bacon
- Creamy Cauliflower & Cheddar Cheese Volute
- Creamy Celeriac & Smoked Bacon

The Sorbet

Choose One of:

- Tangy Lemon & Ginger
 - Pink Champagne
 - Blood Orange & Poppy Seed
 - Coconut & Lime
 - Mango & Passionfruit
 - Gin & Tonic
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The Main Course

Choose Two of:

- Prime Roast Sirloin Of Irish Beef With Burnt Onion & An Irish Whiskey Cream.
 - Supreme Of Irish Chicken With Crispy Pancetta, Broad Beans & A Chardonnay Sauce.
 - Roast Cauliflower Steak With Grilled Vegetables & Chimichurri Salsa.
 - Pan Roast Fillet Of Chimichurri Salmon With Asparagus & Hollandaise Sauce.
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The Dessert

Choose One of:

- The Grand Assiette : Raspberry French Tart, Salted Caramel Choux Bun, Belgian Chocolate & Black Cherry Brownie.
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Tea and Coffee