



ROYAL MARINE
HOTEL

Dinner Menu

To create your dinner menu, please choose one starter, one main course & one dessert.

The menu price is based on the main course option that you choose.

*Additional choices can be accommodated with a supplement charge

Starters

Cream of vegetable soup

Contains: 7, 9

Smoked Irish salmon with traditional garnish

Contains: 4, 1, 7

Tomato and Goats cheese Quiche, Red Onion Marmalade and Basil Pesto Aioli

Contains: 1, 7, 3, 13, 10, 12

The Royal Marine Caesar salad crisp baby gem lettuce, Irish back bacon lardons & croutons shaved parmesan cheese

Contains: 7, 4, 3, 10, 12, 1

The Royal Marine Caprese salad with Plum Tomato, Buffalo Mozzarella, Aged Balsamic and Rocket

Contains: 7, 6, 12

Grilled vegetable & Cashel blue cheese tart lambs leaf & rocket salad, roma tomato & oregano aioli

Contains: 1, 13, 7, 6, 10, 12, 3

Parma Ham, Glazed Crostin Goats Cheese Tomato Salsa Salad and a Focaccia Wafer
(€2.00 supplement)

Contains: 1, 3, 7, 10, 12, 3

Smoked Irish Salmon with crushed potato salad, beetroot dressing, black pepper crème fraiche and grilled focaccia croute

(€2.00 supplement)

Contains: 1, 3, 7, 10, 12, 3

Lightly Smoked Duck Breast & Confit with mesclun leaves & honeyed hoi sin dressing
(€3.00 supplement)

Contains: 1, 3, 7, 6, 11

Sliced Terrine of Duck Foie Gras on Brioche Bread, Truffle Aioli and a Redcurrant and Balsamic Glaze (€6.00 supplement)

Contains: 1, 3, 7, 10, 12

Allergen Information

1=Gluten

2=Crustaceans

3=Eggs

4=Fish

5=Peanuts

6= Soybean

7=Milk

8=Nuts

9=Celery

10=Mustard

11=Sesame seed

12=Sulphur Dioxide

13=Lupin

14=Molasses



ROYAL MARINE
HOTEL

Intermediate

For an intermediate option, please allow for a €6.50 supplement per person

Soup Options

Root Vegetable,

Contains: 7, 9

Leek and Potato

Contains: 7, 9

Plum Tomato and Basil

Contains: 7, 9

Roasted Celeriac and Apple

Contains: 7, 9

Carrot and Orange

Contains: 7, 9

Broccoli & Cashel Blue Cheese

Contains: 7, 9

Curried Parsnip

Contains: 7, 9

Alternatively, add a sorbet course to your meal at the same supplementary cost.

Choose your own flavour sorbet or alternatively ask the chef for their recommendation

Allergan Information

1=Gluten

2=Crustaceans

3=Eggs

4=Fish

5=Peanuts

6=Soybean

7=Milk

8=Nuts

9=Celery

10=Mustard

11=Sesame seed

12=Sulphur Dioxide

13=Lupin

14=Molasses



ROYAL MARINE
HOTEL

Main Course

Lemon & herb marinated breast of Irish chicken, Spinach and Mushroom Ragout, Served with a Smoked Bacon and Sage Cream Contains: 6, 7	€35.00
Baked Irish Salmon Fillet with Buttered Asparagus and Basil Cream Sauce Contains: 6, 7	€35.00
Irish cod fillet with Sun Dried Tomato and Lemon Cream Contains: 6, 7, 4	€38.00
Slow Cooked Pork Belly with Honey and Vanilla Roasted Asparagus, Braised Potato, Apple & Grain Mustard Jus Contains: 6, 9, 7, 10	€40.00
Roasted Sirloin of Beef with a Burgundy jus and Bacon Wrapped Green Beans Contains: 6, 12, 7	€45.00
Lemon Sole Fillet & King Scallop, Buttered Asparagus Spears and Baby Carrots, Bay Prawn & Chive Bisque Contains: 4, 14, 7, 2, 1, 6	€48.00
Baked Sea Bass Fillet Green Pea Puree, Asparagus & Fondant Potato, Lemon & Scallion Cress Salad Contains: 4, 7, 6	€50.00
Rack of Irish lamb Baby fennel and Truffle jus Contains: 7, 6	€50.00
Roasted Irish Filet of Beef with Tiger prawn, Pine Nut Crusted Fondant Potato, and a Baked Tomato Morel Sauce Contains: 6, 2, 8, 7, 12	€55.00
Barbary Duck breast, Grilled Corn and Roasted Garlic Mash, Coriander & Orange jus Contains: 6, 7	€55.00
Spinach & Ricotta Cheese Tortellini, Sunblush Tomato, Spinach & Mushroom Sauce Contains: 1, 3, 7, 8	€35.00
Goats Cheese, Forest Mushroom and Spinach Wellington Mangetout, Green Beans and Asparagus Spears with a Butternut Sauce Contains: 1, 7, 3, 6	€40.00

Allergan Information

1=Gluten
5=Peanuts
9=Celery
13=Lupin

2=Crustaceans
6= Soybean
10=Mustard
14=Molasses

3=Eggs
7=Milk
11=Sesame seed

4=Fish
8=Nuts
12=Sulphur Dioxide



ROYAL MARINE
HOTEL

Dessert

Sticky toffee pudding, served with a butterscotch sauce & organic vanilla ice cream

Contains: 1, 3, 7, 8, 12, 6

Baked lemon tart, served with a blueberry syrup & Devonshire clotted cream

Contains: 1, 3, 7, 8, 12

Bailey's cream cheesecake, served with a coffee sauce & Chantilly cream

Contains: 1, 3, 6, 7, 8

Duo of chocolate mousse served with a red berry compote

Contains: 1, 3, 6, 7, 8

Irish apple tart served with Vanilla ice cream

Contains: 1, 3, 6, 7, 8

William pear & almond tart served with chocolate ice cream & Anglaise sauce

Contains: 1, 3, 7, 8

Assorted ice cream & sorbet in a brandy snap basket (€3.00 supplement)

Contains: 1, 7

Tiramisu served with a coffee Anglaise

Contains: 1, 6, 7, 8, 12

Passion fruit Pavlova

Contains: 1, 3, 6, 7, 8

Chefs Assiette of Desserts (€3.00 supplement)

Contains: 1, 3, 6, 7, 8, 12

Selection of international cheeses apple & pear chutney served with water biscuits

(€3.00 supplement)

Contains: 1, 7

Fine Tea & Gourmet Coffee

***Additional starter: €3.50 per person, Additional Main Course: €6.50 per person,**

Additional Dessert: €3.50 per person.

Allergan Information

1=Gluten

2=Crustaceans

3=Eggs

4=Fish

5=Peanuts

6= Soybean

7=Milk

8=Nuts

9=Celery

10=Mustard

11=Sesame seed

12=Sulphur Dioxide

13=Lupin

14=Molasses