



## **Clayton Hotel Ballsbridge 4 Course Dinner Menu 2017**

### **Starters**

#### **Caprese Salad**

Served with vine cherry tomatoes, herbed baby mozzarella, basil, croutons and balsamic dressing

*(Contains Allergen 6 wheat, 7, 12)*

#### **Duck Liver Mousse**

Served with walnut crostini, spiced apple & cinnamon chutney and drizzled with honey dressing

*(Contains Allergen 6 wheat, 7, 8, 11, 12)*

#### **Classic Caesar Salad & Sautéed Tiger Prawns**

Baby gem leaves, garlic croutons, homemade dressing and Parmesan shavings

*(Contains Allergen 1 prawn, 3 anchovy, 6 wheat, 7, 8, 11, 12, 13)*

#### **Galway Bay Pan Seared Scallops**

Served with Clonakilty black pudding, green pea purée and white truffle oil

*(Contains Allergen 2 scallops, 6 rusk & wheat, 7, 9, 12)*

#### **Fivemiletown Goat's Cheese & Beets**

Roast red beetroots, caramelised walnuts, red chard drizzled with honey & lime dressing

*(Contains Allergen 5 walnuts, 7, 9)*

**Soups**

**Roast Tomato & Red Pepper**

With rocket oil and herbed croutons  
*(Contains Allergen 6 wheat, 7, 8, 9, 12)*

**Cream of Vegetable**

With garlic & herb croutons  
*(Contains Allergen 6 wheat, 7, 8, 9, 12)*

**Butternut Squash & Sweet Potato**

With sweet basil oil  
*(Contains Allergen 7, 8, 9, 12)*

**Roast Red Pepper & Balsamic**

With Grana Padano croutons  
*(Contains Allergen 6 wheat, 7, 8, 9, 12)*

**Potato & Leek**

With parsley cream  
*(Contains Allergen 7, 8, 9, 12)*

**Main Courses**

**Medium Roast Fillet of Irish Angus Beef**

Served with fondant potato, parsnip purée, pearl onions and thyme jus  
*(Contains Allergen 7, 9, 11)*

**Herb Crusted Sea Bass**

Served with clam & leek stew, asparagus tips and samphire  
*(Contains Allergen 2 clams, 3 salmon, 7, 9, 12)*

**Pan Fried Guinea Fowl**

Served with creamy barley risotto and wild mushroom sauce  
*(Contains Allergen 6 barley, 7, 9)*

**Slaney Valley Rack of Lamb**

Served with pistachio & Parmesan crust, onion gratin, rosemary & garlic jus  
*(Contains Allergen 6 wheat, 7, 9)*

**Shallot Tarte Fine**

Served with light puff pastry, confit shallots, Cashel blue and walnut & olive tapenade  
*(Contains Allergen 5 walnut, 6 wheat, 7, 11, 12)*

**Desserts**

**“Clayton Hotel Ballsbridge” Assiette of Desserts**

Sicilian lemon tart, baked vanilla cheesecake & Belgian chocolate tart with  
butterscotch crème Anglaise  
*(Contains Allergen 5 almond, 6 wheat, 7, 11)*

**Passion Fruit Mousse**

Served with berries & coulis  
*(Contains Allergen 6 wheat, 7, 11)*

**Hazelnut Crème Brulée Pyramid**

Served with butterscotch sauce and vanilla cream  
*(Contains Allergen 5 hazelnut, 6 wheat, 7, 8, 11)*

**Dark Chocolate Box**

Served with chocolate ganache and caramel sauce  
*(Contains Allergen 6 wheat, 7, 11)*

**Lemon Tart**

Served with crème Anglaise and lemon sorbet  
*(Contains Allergen 5 almond, 6 wheat, 7, 11)*

**Optional 5<sup>th</sup> Course**

*Additional sorbet course can be added for €5.00 supplement per person*

**Sorbet**

Champagne | Lemon | Lime | Tropical | Raspberry

**€69.00 per person**

*Choose 1 Starter, 1 Soup, 2 Main Courses & 1 Dessert*

**Allergen Index**

No.1 & 2	Shellfish (type e.g. prawns or mussels)
No.3	Fish
No.4	Peanuts
No.5	Nuts (specify nut) No.6
	Cereal containing gluten.
No.7	Milk/milk products
No.8	Soya
No.9	Sulphur Dioxide
No.10	Sesame seeds
No.11	Egg
No.12	Celery and Celeriac
No.13	Mustard
No.14	Lupin