



**Clayton Hotel Ballsbridge
3 Course Dinner Menu 2017**

Starters

Roast Butternut Squash

Served with a hint of chilli, coconut milk and lime crème fraîche
(Contains Allergen 7, 9, 12)

Chicken Liver Parfait

Served with apricot & pear chutney, toasted brioche and caramelised figs
(Contains Allergen 6 wheat, 7, 8, 11, 12)

Classic Caesar Salad & Smoked Chicken

Served with baby gem leaves, garlic croutons, homemade dressing and Parmesan shavings
(Contains Allergen 3 anchovy, 6 wheat, 7, 8, 11, 12, 13)

Kilmore Quay Oak Smoked Salmon

Served with homemade Guinness bread, mesclun leaves and dill crème fraîche
(Contains Allergen 3 salmon, 6 wheat, 7, 8, 11, 12)

Crispy Breaded Camembert

Served with red currant & orange compote, and baby watercress
(Contains Allergen 6 wheat, 7, 9, 11)



Main Courses

8oz Sirloin Steak of Irish Angus Beef

Served with potato gratin, and red wine & thyme jus
(Contains Allergen 6 wheat, 7, 9, 11)

Herb Crusted Atlantic Salmon

Served with scallion crushed potato, asparagus and lemon beurre blanc
(Contains Allergen 3 salmon, 7, 9, 12)

Glin Valley Chicken Supreme

Served with pomme purée and wild mushroom cream sauce
(Contains Allergen 6 wheat, 7, 9)

Slaney Valley Lamb Rump

Served with a herb crust, potato dauphinoise and mint jus
(Contains Allergen 6 wheat, 7, 9)

Ardsallagh Goat's Cheese & Roasted Mediterranean Vegetables

Served with mornay sauce and baby leaves
(Contains Allergen 5 pine kernels, 6 wheat, 7, 12)



Desserts

“Clayton Hotel Ballsbridge” Assiette of Desserts

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

New York Style Vanilla Cheesecake

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

Sticky Toffee Pudding

Served with caramel sauce and vanilla cream
(Contains Allergen 6 wheat, 7, 8, 11)

Banoffee Pie

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

French Apple Tart

Served with crème Anglaise and strawberries
(Contains Allergen 6 wheat, 7, 11)

€59.00 per person

Choose 1 Starter, 2 Main Courses & 1 Dessert

Optional 4th Course

Additional Soup or Sorbet course can be added for €5.00 supplement per person



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