



Clayton Hotel Ballsbridge 4 Course Dinner Menu 2016

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 5th 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