

2013

Restaurant FortyOne Lunch Menu, 2013

Residence Members Club

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Lunch

Annagassan Smoked Salmon, Local Shrimps, Creme Fraiche

Warm Buffalo Mozzarella, Heirloom Tomatoes, Wild Artichoke, Sea Salt

Poached Mackerel, Baked Root Vegetables, Kalamata Olive Pureè, Ash Crumble

Salt Cured Foie Gras, Sweet and Sour Beetroot

Main Course

Roast Breast of Moulard Duck, Red Cabbage, Chestnuts, Celeriac, Natural Jus

Roast Dinish Island Scallop, Ling, Cep Purée, Marinated Pear

Wicklow Gap Venison, Duxelle, Fondant Potato, Herb Granola, Juniper Sauce

Atlantic Monkfish, Pumpkin, Crushed Artichoke, Noilly Prat Fish Sauce



Dessert

Soft Valhrona Chocolate, Candied Pecan Nuts, Bananas Ice Cream

Warm Apple Tart Tatin, Bourbon Vanilla Ice Cream

(Please allow 20 min)

Lemon, Iced Yoghurt, Poppy Seeds

Selection of Farmhouse Artisan Cheeses

Tea /Coffee and Petit Fours

3 Courses Menu

€35 per person

4 Courses Surprise Tasting Menu

€42 per person