

2013

Four Seasons Hotel, Dublin: Four Square Menu

Four Seasons Hotel

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Four Seasons Hotel, "Four Seasons Hotel, Dublin: Four Square Menu" (2013). *Menus of the 21st Century*. 59.

<https://arrow.tudublin.ie/menus21c/59>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 4.0 License](#)

"We invite you to enjoy the best of Irish cooking. Our culinary team in partnership with our local responsible fishermen, farmers and artisan producers are delighted to present this season's fare.

We would like to thank them for their dedication, passion and commitment which serves to inspire, excite and tantalise the taste buds and is at the heart of everything we do in the kitchen."



Terry White, Executive Chef

These are some of our suppliers:

Rose O'Sullivan Spring Cottage Farms, Co. Westmeath

Wild Irish Game Co. Wicklow

Gubbeen Farm House, West Co. Cork

Friendly Farmer, Knockbrack, Athenry, Co. Galway

Shell Fish de la Mer, Berehaven Harbour, Co. Cork

"TO COMMENCE"

SLOW ROASTED TOMATO BISQUE

CONFIT TOMATO | BUFFALO MOZZARELLA | BASIL EMULSION

9

GARAM MASALA ROASTED DUBLIN BAY PRAWNS

CRAB & SWEET CORN FRITTER | SMOKED CHOWDER SAUCE

12

SMOKED IRISH SALMON

AVOCADO & WASABI PARFAIT | APPLES | CAPERS

11

CRISP WALDORF TART

MOLTEN CASHEL BLUE | CANDIED WALNUTS

CIDER VINAIGRETTE

10

"TO CONTINUE"

ROASTED FILLET OF IRISH COD

FIRE ROASTED ESCABECHE | CRISPY CHORIZO

OLIVE EMULSION

22

ROASTED WILD DUCK BREAST

CARAMELIZED PEAR | SPICED CARROT PURÉE

HAZELNUT PRALINE | STAR ANISE JUS

20

IRISH DRY AGED GRILLED 6 oz SIRLOIN OF BEEF

ROSEMARY ROASTED POTATOES

WILD MUSHROOM RAGOUT | WATERCRESS

22

PISTACHIO CRUSTED IRISH LAMB LOIN

WHITE BEAN CASSOULET | PEA PURÉE | RED WINE JUS

19

"TO COMPLEMENT"

6

SELECTION OF VEGETABLES

CREAMED SPINACH & CRISPY BACON

BUTTERED CARROTS | ALMONDS | JAMESON

POTATOES - ROAST | MASH | BOILED | FRENCH FRIES

WINE

Bottle Glass

CHAMPAGNE

Perrier Jouët Grand Brut 85 17.50

WHITE

Chardonnay 2010 35 9.00

Olivier Mandeville, France

Albarino

2010 39 9.75

Terramaior, Spain

Chablis

2009 49 12.25

Domaine Corinne Perchaud, France

Gavi di Gavi

2010 52 13.50

La Giustiniana, Piedmonte

RED

Merlot

2010 35 9.00

Simone Joseph, France

Rioja

2007 40 10.25

Izadi Reserva, Spain

Cabernet Sauvignon

2010 41 10.50

Valdivieso, Chile

Bordeaux

2004 67 17.50

La Reserve de Leoville Barton

COFFEE SELECTION

Regular or Decaffeinated Brewed Coffee 3.95

Espresso, Macchiato 3.00

Americano, Double Espresso 3.50

Cappuccino, Café Latte, Mocha 4.50

Affogato 5.95

Irish Coffee, Baileys Coffee, Coffee Calypso 7.50

TEA SELECTION

Black, Flavored Black, Pu-erh, Oolong, Green, White 4.95

Herbal Infused, Iced

For a Full Wine List or Coffee and Tea Menu
please see your server

FOUR SQUARE

A PERFECT LUNCH

4 @ ONCE

One Tray - Four Flavours

FOUR

SOUP		SALAD
_____	€23	_____
MAIN		DESSERT

SQUARE

Four Dishes selected by our Restaurant Chef.

Four Square will be brought to your table within 15 minutes of ordering, ideal for a quick lunch.

FOLLOW US ON TWITTER @FSDublin



We offer complimentary wireless internet in Seasons Restaurant
Please request a code from a member of the team