


2013

## Four Seasons Hotel: Early Supper Menu

Four Seasons Hotel

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"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 seasons' 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

A Growing Pleasure, Naas, Co. Kildare

Gubbeen Farm House, West Co. Cork

Friendly Farmer, Knockbrack, Athlery, Co. Galway

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

Castlemine Farm, Co. Roscommon

Skeaghmore West Cork Duck

Robinson Meats, Dublin 20

Wild Irish Game, Co. Wicklow

### "TO COMMENCE"

#### WARM CRAB & CORN FRITTERS

GARLIC FLASHED DUBLIN BAY PRAWNS

SPICED TOMATO JAM

16

#### TOONSBRIDGE BUFFALO MOZZARELLA

CURED HAM | MELON & PEAR

FAVA BEAN TAPENADE

9

#### WILD PINE GRILLED QUAIL

BAKED SMOKEY PORK BELLY & BEANS

GINGER BREAD CRUMBLE

12

#### SCALLOPS THREE WAYS

CRISP | LEMON

ROASTED | PARSNIP PURÉE | BLACK PUDDING

BEER BATTERED | MINTED CRUSHED PEAS | TARTAR SAUCE

14

#### HONEY GLAZED WEST CORK BREAST OF DUCK

GOOSEBERRY COMPOTE

9

### "TO CONTINUE"

#### GRILLED FILLET OF IRISH BEEF 6 OZ

WHITE ONION PURÉE

WILD MUSHROOMS & GOATS CHEESE GRATIN

29

#### BALLOTINE OF FREE RANGE CORN FED CHICKEN

CARROT & STAR ANISE | BRAISED SALSIFY

22

#### ROASTED WILD HALIBUT

CARAMELISED BELGIAN ENDIVE

ROAST GARLIC JUS

28

#### CANNON OF IRISH LAMB

CELERIAC PURÉE | RATATOUILLE

CONFIT POTATOES

29

#### SEARED LOIN OF VENISON

RED BEETROOT | SPINACH | CHOCOLATE SAUCE

29

### "TO COMPLEMENT"

6

#### CHAMP

BUTTERED CARROTS | ALMONDS | JAMESON

ROASTED POTATOES & ROSEMARY

SELECTION OF VEGETABLES

### "TO CHIRP"

#### EARLY SUPPER MENU

18.00 TO 19.00

2 COURSES - 25

3 COURSES - 30

### "TO COMMENCE"

#### CREAMY IRISH SEAFOOD CHOWDER

HADDOCK | SALMON | SHRIMP

#### SMOKED IRISH SALMON

BROWN BREAD CRISPS | HORSERADISH CREAM | CAPERS

RED ONION

#### TOONSBRIDGE BUFFALO MOZZARELLA

CURED HAM | MELON & PEAR

FAVA BEAN TAPENADE

### "TO CONTINUE"

#### GRILLED IRISH SIRLOIN STEAK 200 grams

WHITE ONION PURÉE

WILD MUSHROOMS & GOATS CHEESE GRATIN

#### DUN AENGUS RUBBED BREAST OF CHICKEN

SHALLOT CONFIT | BACON | GREEN BEANS

WHIPPED POTATO

#### FILLETS OF ROASTED PLAICE

CARAMELISED BELGIAN ENDIVE

ROAST GARLIC JUS

### 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

4.95

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

Herbal Infused, Iced

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



Our Wild Game may contain shot