

2013

## Four Seasons Hotel: Early Supper Menu

Four Seasons Hotel

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### Recommended Citation

Four Seasons Hotel, "Four Seasons Hotel: Early Supper Menu" (2013). *Menus of the 21st Century*. 58.  
<https://arrow.tudublin.ie/menus21c/58>

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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**  
CAMELISED BELGIAN ENDIVE  
ROAST GARLIC JUS  
28

**CANNON OF IRISH LAMB**  
CELERIC 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**  
CAMELISED BELGIAN ENDIVE  
ROAST GARLIC JUS

### WINE

		Bottle	Glass
<b>CHAMPAGNE</b>			
Perrier Jouët Grand Brut		85	17.50
<b>WHITE</b>			
<b>Chardonnay</b>	2010	35	9.00
Olivier Mandeville, France			
<b>Albarino</b>	2010	39	9.75
Terramaior, Spain			
<b>Chablis</b>	2009	49	12.25
Domaine Corinne Perchaud, France			
<b>Gavi di Gavi</b>	2010	52	13.50
La Giustiniana, Piedmonte			
<b>RED</b>			
<b>Merlot</b>	2010	35	9.00
Simone Joseph, France			
<b>Rioja</b>	2007	40	10.25
Izadi Reserva, Spain			
<b>Cabernet Sauvignon</b>	2010	41	10.50
Valdivieso, Chile			
<b>Bordeaux</b>	2004	67	17.50
La Reserve de Leoville Barton			
<b>COFFEE SELECTION</b>			
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
<b>TEA SELECTION</b>			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*

