Four Seasons Hotel: Early Supper Menu

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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, Nuns, Co. Kildare
Garthine Farm House, West Co. Cork
Friendly Farmers, Knockina, Alberga, Co. Galway
Shell Fish de la Mer, Ballylaur Bunbou, Co. Cork
Costamara Farm, Co. Roscommon
Shaughneen West Cork Duck
Robinson Meats, Dublin 20
Wild Irish Game, Co. Wicklow

"TO COMMENCE"
WARM CRAB & CORN FRITTERS
GARLIC PULLED DUBLIN BAY PRAWNS
SPIED TOMATO JAM
16
TOONSBRIDGE BUFFALO MOZZARELLA
CURED HAM, MELON & PEAR
FAVA BEAN TAPENADE
9
WILD PINE GRILLED QUAIL
BAKED SMOKED PORK BELLY & BEANS
GINGER BREAD CRUMBLE
12
SCALLOPS THREE WAYS
CREEP | LEMON
ROASTED | PARSNIP PURÉE | BLACK PUDDING
BEER BATTERED | MINTED CRUSHED PARS | TARTAR SAUCE
14
HONEY GLAZED WEST CORK BREAST OF DUCK
GOOSEBERY COMPOTE
5

"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 SALISFY
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"
CHAMP
BUTTERED CARROTS | ALMONDS | JAMESON
ROASTED POTATOES & ROSEMARY
SELECTION OF VEGETABLES
6

"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
SIALLOT CONFIT | BACON | GREEN BEANS
WHIPPED POTATO
FILLETS OF ROASTED PLACIE
CARAMELISED BELGIAN ENDIVE
ROAST GARLIC JUS

WINE

<table>
<thead>
<tr>
<th>CHAMPAGNE</th>
<th>Bottle</th>
<th>Glass</th>
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<td>Perrier Jouët Grand Brut</td>
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<tr>
<td>WHITE</td>
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<td>Chardonnay</td>
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<td>Chablis</td>
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<td>Gavi di Gavi</td>
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<td>La Giustiniana, Piedmont</td>
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<td>RED</td>
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<td>Merlot</td>
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<td>Rioja</td>
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<td>Cabernet Sauvignon</td>
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<td>Valdivieso, Chile</td>
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<td>Bordeaux</td>
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<td>La Reserve de Leoville Barton</td>
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COFFEE SELECTION
Regular or Decaffeinated Brewed Coffee 3.95
Espresso, Macchiato 3.00
Americano, Double Espresso 3.50
Capuccino, Cafe 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.