Restaurant Forty One Dinner Menu 2017

Restaurant Forty One

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

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 yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Food and Wine

Dinner

Starters

Glenmalure Coturnix Quail, Smoked Eel, Waffle Style Pancake, Crème Fraîche
Warm Toonsbridge Mozzarella, Merinda Tomatoes, Watercress Purée, Aged Balsamic, Sea Salt
Annagassan Smoked Salmon, Crispy Dublin Bay Prawns, Granny Smith Apple
Roast Dinish Island Scallops with a Minestrone Style Garnish

Prices starting from €16
7 Course Surprise Tasting Menu €75
Wine Pairing with each Course €70

Main Course

Smalls Bank Brill, Shrimps, Pointed Cabbage, Bacon, Pumpkin, Red Wine
Fillet of Sea Bass, Crushed Jerusalem Artichoke, Beech Mushroom, Noilly Prat Sauce
Wicklow Gap Venison Roasted on the Bone, Celeriac, Celery, Bay Leaf Jus
Comeragh Mountain Lamb, Loin and Crispy Shoulder, Roots Braised with Cider, Roasted Stock Reduction
Fillet of O’ Coileain’s Beef, Pearl Onions, Turnips, Braised Beef Essence

Prices starting from €35
FINEST INGREDIENTS FROM OUR GARDEN
Dinner at Restaurant Forty One

LUNCH FROM 12.30pm to 2.30pm, DINNER FROM 5.30pm to 10.30pm

Directions

Oops! Something went wrong.

This page didn't load Google Maps correctly. See the JavaScript console for technical details.