Restaurant Forty One Dinner Menu 2017

Restaurant Forty One

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Dinner at Restaurant Forty One

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

Restaurant Forty One

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