

THE WESTBURY

DOYLE COLLECTION • DUBLIN

Grafton Dinner Menu

3 Course menu including starter, main course and dessert
Please note that the price of the menu depends on your choice of main course

Starter

Irish smoked & cured salmon, caper berries, compressed cucumber & caviar
Heirloom beetroot salad with goat's cheese, figs, truffle honey, roasted beets
Confit chicken terrine, truffled potato, mushroom salad
Warm caramelised onion tart, butternut squash, Irish brie
Confit of duck ballotine, sour apple compote, toasted brioche
Chicken tikka, masala aioli, mango & cucumber salad
Tiger prawn cocktail, crab rillettes, avocado (€6 supplement per person)

Soup

Wild mushroom soup
Roast tomato & red pepper soup
Leek & potato soup
Sweetcorn & lemongrass soup
Classic vegetable soup
Tomato & basil soup
Sweet potato, ginger & coconut soup
(supplement €8 per person)

Sorbets

Gin & tonic
Lemon & lime
Champagne
Campari & grapefruit
(supplement €6 per person)

““ All of the above prices include VAT @ 13.5% ””

All our meat and poultry is 100% Irish and is traceable from farm to fork.
Guests with special dietary requirements or allergies please refer to our allergen book.

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Main Course

- Roast chicken supreme, leek & potato fritter, pea & confit onions, pan jus €55
- Roast fillet of Irish beef, celeriac puree, fondant potato, red wine jus €69
- Pan-fried sea bass fillet, warm Mediterranean quinoa salad, sauce vierge €57
- “Pork Vindaloo” grilled pork loin, spiced vegetables €55
- Roast rack of Wicklow lamb, garlic puree, thyme Jus €69
- Roast salmon, vegetable Provençal, basil emulsion, spiced arancini €57
- Herb-cruste hake, bean & pea fricassee, tomato, potato mousseline €59
- Wild mushroom risotto, truffle mascarpone €42

Dessert

- Miniature handmade desserts (4 pieces)
- Crème brulée, honey comb, lemon & poppy seed shortbread
- Valrhona dark chocolate tart, mascarpone Chantilly, fresh berries
- Traditional apple crumble, vanilla ice cream
- Lemon bar, coconut crunch, raspberry sorbet
- Baked vanilla cheesecake, blueberry compote
- Chocolate fudge cake, buttermilk ganache, pate de fruit
- Mango & passion fruit Verrine, crushed meringue
- Exotic berry salad, coconut ice cream

Selection of fine teas & freshly brewed coffee

Supplements apply:

- A choice on starter at €7.00 per person*
- A choice on main course at €10.00 per person*
- A choice on dessert at €6.00 per person*
- Table side of vegetables €3.00 per person*

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