

RESTAURANT MERLOT

Westport Plaza Hotel Table D'Hote Sample Menu

STARTER

Cream of Vegetable Soup

With Cream Chantilly

Pistachio Crusted Camembert

Carpaccio of Pear, Quince Jelly, petit salad

Trio of Salmon

Smoked, home cured gravlax, pastrami, pickled red onion and lemon dressing served with warm Blinis

Pan-Fried Fillet of Wood Pigeon

Wild rocket & bean sprout salad, grilled black pudding & port jus

Greek Salad with Feta Cheese

Black olives, sundried tomatoes, with natural yoghurt

Clew Bay Fresh Lobster Salad

“Nicoise” style, a blend of fresh lobster, potato, mangue tout & quail egg with aioli & crostini



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MAIN COURSE

Black Angus Irish Rib Eye Steak

Horseradish Mash, slow roasted tomato and Madeira jus

Pan-Seared Fillet of Monkfish

Creamy smoked haddock and celery barley risotto, light Pommery mustard cream and Dillisk foam

Pan-Fried Fillet of Sea Bass

Open crab meat, king prawn & shitake ravioli, coconut & lime leaf veloute

Pan-Roasted Rack of Newport Lamb

Served with piperade stew of pepper bell, parsnip puree and thyme scented lamb jus

Supreme of Cornfed Chicken

Sweet potatoes puree, sautee mange tout & wild mushroom sauce

Chilli and Coriander Vegetable Stir Fry

On sesame noodles

All Meals are Served with a Selection of Seasonal Vegetables & Potatoes



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DESSERT

Assiette of Ice Cream and Sorbet

In brandy snap basket and red fruit coulis

Bourbon Vanilla Crème Bruleè

Cat tongue biscuit and forest fruit puree

Fresh Strawberry Ice Parfait

With shortbread biscuit served with amaretto, vanilla and mint syrup

Plaza Chocolate Fondant

Fresh infused mint ice-cream and a small jar of milk jam

Please allow 10 minutes cooking time

Dark Chocolate and Crunchy Coffee Pyramid

Served with praline ice-cream and orange scented tuile

Fresh Raspberry Cheesecake

With moon shine organic cream cheese, lemon sorbet & passion fruit coulis

Apple and Mango Crumble

Crème Anglaise and Madagascar vanilla beans ice cream

Selection of Organic Irish and Continental Cheeses

Irish organic Emmental Irish hard goats cheese, matured brie & cashel blue cheese

