PORTMARNOCK
HOTEL & GOLF LINKS
Where nothing is overlooked... but the sea

The Seaview Lounge Menu

SOUPS

Portmarnock Homemade Soup of the Day
Served with homemade soda bread €5.50

Creamy Seafood Chowder
With a medley of fresh local seafood
Starter €9.50
Main €14.50

SANDWICHES

€5.95
Served from 11.00am
Wholewheat, White or Granary thick sliced

Thick sliced Ham with choice of mustards
Roast Beef with horseradish sauce
Sliced Chicken Breast with rocket leaves & tomatoes
Traditional Tuna Mayonnaise

AFTERNOON TEA

1pm to 5pm - €21.50 per person

Chicken, pesto mayonnaise and grilled vegetables on white bread
Oak Smoked Irish Salmon on Brown Soda Bread, with Horseradish Cream
Cucumber with Cream Cheese and Chive on Wholegrain Bread
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Plain and Fruit Scones
Banana Cake
Irish Guinness Porter Cake
Raspberry and Passion Fruit Tart
Served with Whipped Cream and Local Jam

STARTERS & SALADS

Available from 12.30 to 9.30pm

Tuna Salad Nicoise
Tuna salad with black olives, artichokes, sun-dried tomato & baby boiled potatoes €12.50

Irish Smoked Salmon Plate
Plate of traditional Irish smoked salmon served with capers, red onions and horse radish cream €10.50

Chicken Liver Parfait
With fresh toast and Ballymaloe country relish €8.50

Crab Claws
Sautéed crab claws and chorizo in garlic butter with lime and coriander, served with sourdough bread €12.50

MAIN COURSE

Sirloin Steak
Char grilled 8 oz sirloin of beef served with chips and your choice of garlic butter or three pepper corn sauce €22.50

Seafood Pie
With smoked haddock, cod and salmon in a creamy leek sauce topped with mashed potato €14.95

Oven Baked Fillet of Hake
Wilted samphire, boiled baby potatoes, Maltaise sauce €15.50

Roasted Breast of Chicken Wrapped in Parma-ham
Creamy parmesan polenta, mushroom sauce €13.95

Grilled Salmon
Grilled fillet of Salmon on sautéed samphire with roast pepper, sundried tomato & chorizo beurre blanc €17.50

Tiger Prawn Linguine
Linguine pasta in a light white wine and cream sauce with Tiger Prawns, chorizo, rocket and shaved parmesan €16.00

Surf and Turf
8 oz Peppered rib-eye steak with three peppercorn sauce creamy mash potatoes and sautéed prawn in garlic and parsley butter €19.95

Irish Beef Burger
8oz Irish beef burger on a sesame bun with tomato relish, mayonnaise, fresh tomatoes and salad €13.00
Add bacon, fried onion or melted cheddar cheese €1.50

Deep Fried Fillet of Cod
In a beer batter, served with mushy peas, tartar sauce and chips €14.50

TEAS & COFFEES

Pot of tea €2.95/ for 2 persons €5.20
Coffee €3.25/ for 2 persons €5.50
Cappuccino/Latte €3.80
Gourmet Teas €3.95

Scone with Preserve and Cream €2.60

DESSERTS

Sticky Toffee Pudding
With butter scotch sauce and vanilla ice-cream €5.95
Ice Cream
With a Fruit Coulis €5.95
Vanilla Panacotta
With a berry compote €5.95
Dark Chocolate Brownie
With vanilla ice-cream €5.95
Traditional Tiramisu
€5.95
Selection of Farm House Cheese
€7.95

Children's Menu Available
Country of Origin of Beef – Ireland.
If you have any special dietary needs, please let us know.
Menu items may change.
Some of our products may contain nuts
Price Includes Value Added Tax –Gratuities are left at your discretion

WHITE WINE

Michel Torino Chardonnay – Argentina Pale lemon golf colour with youthful aromas of gooseberries and asparagus. A dry wine well balanced on the palate, crisp acidity and an excellent finish.	**€6.75**	**€24.50**
Alto Bajo Sauvignon Blanc – Chile Bright fruit forward and delicate with tropical fruits and buttery/creamy notes.	**€6.75**	**€24.50**
Touraine Tourengelle – Sauvignon Blanc This wine is composed of carefully selected parcels of fruit from different valleys, creating a fusion of unique characteristics		**€30.00**
Chablis AC, Laroche 2009 Laroche make their Chablis wines un-oaked to maintain the natural freshness of the Chardonnay grape. Refreshingly dry it has typical citrus and lemon flavors		**€40.50**
Sancerre, Domaine Millet 2009 Beautiful aromatic bouquet, with fresh appetising fruit, full and ripe with zippy acidity		**€41.00**
Colle Del Principe Pinot Grigio 2009 Pinot gris is the result of a bud mutation of the pinot noir variety, almost all characteristics are preserved, except for the colour of the grapes	**€7.00**	**€30.00**
Hungerford Hill Chardonnay 2009 This stylish, medium bodied wine is light straw in colour with aromas of green melon and citrus complexed by a nutty oak background and flavours of white fruits and limey citrus.	**€7.00**	**€27.50**

RED WINE

Michel Torino Cabernet Argentina Rich deep colour with hints of crushed berries on the nose. On the palate the wine is soft fruit driven with an excellent balance	**€6.75**	**€24.50**
Alto Bajo Merlot – Chile Ripe red cherries and blackberries	**€6.75**	**€24.50**
Les Abeilles St. Emilion, Grand Cru 2007 – France Well developed bouquet, lots of weighty fruit with spice and peppery overtones. A full, velvety, sensuous wine.		**€47.50**
Lucanto Montipulciano 2007 – Italy This results in a classic wine which is rich, full bodied, round and velvety with an ageing capacity of 15 years		**€30.00**
Rioja Murial Crianza 2007 – Spain A real classic and Ireland's best selling Rioja, Riscal Reserva is characterized with that wonderful classic vanilla and oaky aroma. Ripe, rich fruit flavours, mellow, full bodied		**€30.00**
Hungerford Hill Shiraz 2008 – Australia Generous ripe fruits dominate the nose with hint of pepper. The subtle use of oak produces soft tannins with fruit driven palate	**€7.00**	**€27.00**