

THE

# 1780

PORTMARNOCK

GROUP DINNER MENU €49.00

**Spiced Squash & Coconut Velouté** 1 2 3 7 (almond)

Cumin roast squash | coriander garlic naan | spiced almonds

**Braised Ham Hock Croquette** 1 2 3 6 14

Cauliflower piccalilli | grain mustard aioli | black pudding crumble | mint

**Toonsbridge Mozzarella Salad** 2 7 (pinenuts)

Mini heirloom tomatoes | fresh basil pesto | toasted pine nuts | rocket leaf

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**Overnight Lamb Shank** 1 2 6 14

Portmarnock honey roast parsnips | buttery mash | pearl onion & rosemary jus

**Cajun Salmon Fillet** 1 2 3 5 10 14

Coriander | broccoli & ginger | citrus couscous | house made teriyaki sauce

**Cornfed Chicken Supreme** 2 3 4 6 14

Rosemary potato rosti | carrot puree | parsnip crisps | port wine jus

**Garryhinch Wild Mushroom Gnocchi** 1

Sautéed gnocchi | roast garlic | Tenderstem broccoli | vegan parmesan

**Served with House Potatoes & Vegetables** 2

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**Portmarnock Eton Mess** 2 3

Winterberries | vanilla cream | flaked meringue | blackberry sorbet

**Classic Crème Brûlée** 1 2 3 5

Orange & Cointreau infused | caramelized pastry palmier

**Pear & Hazelnut Crumble** 1 2 3 5 7 14 (Hazelnut)

Jameson Caskmates cream | salted caramel sauce

1. Gluten (wheat) 2. Milk 3. Eggs. 4. Celery 5. Soya 6. Mustard 7. Nuts 8. Peanuts 9. Sesame 10. Fish 11. Crustaceans 12. Molluscs 13. Lupin 14. Sulphites