

THE  
**SEAVIEW**

PORTMARNOCK

<b>Spiced Squash &amp; Coconut Velouté</b> <sup>1a 2 7 (almond)</sup> Cumin roast squash   coriander garlic naan   spiced almonds	€10.50
<b>Wild Red Prawn Tempura (€2 Supplement – Dinner Package)</b> <sup>1a 2 3 5 9</sup> Asian marinated slaw   black sesame   ponzu dip   coriander   chilli   lime	€12.50
<b>Braised Ham Hock Croquette</b> <sup>1a 2 3 6 14</sup> Cauliflower piccalilli   grain mustard aioli   black pudding crumble   mint	€11.50
<b>Toonsbridge Mozzarella Salad</b> <sup>2 7(pinenuts)</sup> Mini heirloom tomatoes   fresh basil pesto   toasted pine nuts   rocket leaf	€11.25

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<b>Overnight Lamb Shank</b> <sup>2 4 14</sup> Portmarnock honey roast parsnips   buttery mash   pearl onion & rosemary jus	€25.50
<b>Cajun Salmon Fillet</b> <sup>1a 2 3 5 10 14</sup> Coriander   broccoli & ginger   citrus couscous   house made teriyaki sauce	€26.95
<b>Cornfed Chicken Supreme</b> <sup>2 3 4 14</sup> Rosemary potato rosti   carrot puree   parsnip crisps   port wine jus	€27.50
<b>Garryhinch Wild Mushroom Gnocchi</b> <sup>1a</sup> Sautéed gnocchi   roast garlic   Tenderstem broccoli   vegan parmesan	€23.50
<b>Irish Coast Sea Bass Fillets</b> <sup>2 3 4 10 14</sup> Sun dried tomatoes   basil mash   roast red pepper salsa   dressed rocket	€29.95
<b>Pan Seared Irish Rib Eye Steak (€10 Supplement – Dinner Package)</b> <sup>2 3 14</sup> Wild mushroom gratin   crispy onions   truffle & black peppercorn cream	€36.00

All main courses served with market potato & vegetables

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<b>Portmarnock Eton Mess</b> <sup>2 3</sup> Winterberries   vanilla cream   flaked meringue   blackberry sorbet	€8.50
<b>Dark Chocolate Fondant</b> <sup>1 2 3 5</sup> Molten chocolate center   vanilla bean ice-cream   chocolate sauce	€9.50
<b>Classic Crème Brûlée</b> <sup>1a 2 3 5</sup> Orange & Cointreau infused   caramelized pastry palmier	€8.75
<b>Pear &amp; Hazelnut Crumble</b> <sup>1a 2 3 5 7 14 (Hazelnut)</sup> Jameson Caskmates cream   salted caramel sauce	€9.00
<b>Portmarnock Cheese Selection (€6 Supplement – Dinner Package)</b> <sup>1 2 3 5 9</sup> Carrigaline Garlic & herb   smoked Gubeen   Cashel blue   house chutney	€15.00

1. Gluten a: wheat b: rye 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

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