



PORTMARNOCK
RESORT

JAMESON GOLF LINKS

Private Dining Dinner 5 Course Menu

€65.00 per person

Choose one starter, one soup or sorbet, two mains & one dessert
Tea /Coffee

Starters

Locally Sourced Smoked Salmon 1a 2 10 14

Compressed cucumber, caper berries, cream fraiche, caviar

Howth Style Fish Cake 1a 2 3 5 9 10

Caper aioli, lemon wedge, leaves salad

Pressed Free Range Chicken Terrine 1a 2 3 5 9

Truffle and chive aioli, wild mushroom, brioche toast

Chicken & Mushroom Vol au Vent 1a 2 3 5 14

Bacon powder, herb oil, mix lettuce

Tian of Confit Duck Leg 7 (Pistachio) 14

Orange puree, pistachio crumbs, water cress leaves

Heirloom Beetroot & Goats Cheese Tasting Plate 1a 2 3 5 6

Beets puree, assorted beets selection, goats cheese mousse, crostini, honey mustard dressing

Caramelised Red Onion & Goats Cheese Tart 1a 2 3 5

Red pepper coulis, rocket leaves

Marcom Buffalo Mozzarella Caprese Salad 2

plum vine tomato, basil pesto, olives,

Supplement of €9.00 per person for additional choice



Mains

Slow Roast Irish Beef Striploin with Yorkshire Pudding 1a 2 3 4 14
(€9 supplement) Caramelised onion mash, Jameson flavoured pearl onion and mushroom sauce

Grilled Prime Beef Fillet 2 4 14 (€12 supplement)
Fondant Potato, celeriac puree, Bourguignon sauce

Roast Chicken Supreme 2 4 14
potato gratin, confit carrot, thyme jus

Slow Roast Pork Belly 2 4 14
Bacon croquette, braised red cabbage, grilled apple puree, toffee sauce

Pan Seared Salmon Fillets 2 10 14
Potato rosti, tender stem broccoli, sauce vierge

Herb Crusted Roast Hake Fillets 1a 2 10
Scallion mash, caponata, saffron velouté

Pan Seared Seabass Fillets 2 10 14
Citrus fondant potato, spinach, puy lentils, red peppers, lemon butter sauce

Wild Mushroom & Pea Risotto (V) 2 14
Parmesan, rocket leaves

Spinach and Ricotta Tortellini (V) 1a 2 3 14
Roast Mediterranean vegetables tomato and basil sauce

Supplement of €12.00 per person for additional choice



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Soups

Roast Butternut Squash & Coconut, Coriander Naan 1a 4

Potato, Leek & Onion, Smoky Bacon Crumble 2 4 14

Classic Vegetable, Parsley Cream & Croutons 1a 2 4 14

Forest Mushroom & Tarragon with Parmesan Velouté 2 4 14

Roasted Carrot Soup with Orange & Cardamom 2 4 14

Honey Roast Parsnip Soup, Curried cream 2 4 14

Plum Tomato and Roasted Red pepper, Basil Pesto 2 4 7 Cashew

Served with Fresh Bread Rolls 1a 2 5 9

Sorbets

Gin & Tonic 14

Mint Mojito 14

Lemon & Basil

Champagne & Strawberry 14

Raspberry & Elderflower

Mango and Passion fruit

Supplement of €9.00 per person for additional choice



Desserts

Strawberry & Lime Cheesecake 1a 2

Homemade sable biscuit, fresh berry compote

Warm Apple & Berry Crumble 1a 2 3 5

Chantilly cream, vanilla ice cream

Chocolate Ganache Tart 1a 2 3 5

Seasonal berries, golden caramel sauce

Passionfruit & Coconut Mousse 2 3

Dried coconut, passionfruit coulis, pomegranate

Zesty Lemon Tart 1a 2 3 5

Raspberry jam, mini meringue

Homestyle Tiramisu 1a 2 3 5 14

Coca, mascarpone, coffee, Jameson

The Portmarnock Assiette 1a 2 3 5 7 almonds (€4 supplement)

Zesty Lemon Tart, Black Forest , Rhubarb & Vanilla Cheesecake

Supplement of €9.00 per person for additional choice

Freshly Brewed Tea or Coffee

Allergen Index:

1.Gluten, 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