

MARLIN

HOTEL

SAMPLE PRE-THEATRE MENU

2 COURSE €29 | 3 COURSE €32 | SIDES €5

STARTERS

Chicken Boudin with Veloute of White Beans and Girolles

Salad of Artichoke, Scotch Quails Egg, Hazelnut Emulsion

Mackerel Tartare, Soused Turnip and Beetroot, Honey and Soy Vinaigrette

MAIN COURSE

Confit Shoulder of New Season Lamb, Aubergine and Anchovy Puree,
Gnocchi, Black Olive Jus

Atlantic Cod, Seaweed Butter, Crushed Queens, Grilled Leeks, Crispy Mussels

Barbecued Free Range Pork Jowl, Cauliflower, Sherry Vinegar Jus

DESSERTS

Caramel Tart, Salt Milk Mousse, Milk Ice Cream

70% Chocolate Ganache, Feuilletine, Coffee Ice Cream

New Season Wexford Strawberries, Yoghurt Parfait, Elderflower Sorbet

SIDES

Chargrilled Tender Stem Broccoli with Aioli and Almonds

Pomme Puree Crispy Potato Skins and Pancetta