

# THE MORNINGTON RESTAURANT

## STARTERS

### ARDSALLAGH GOATS CHEESE TART

SMOKED PANCETTA LARDONS, ROAST RED BELL PEPPER, VINE RIPE PLUM TOMATO PASSATA (1, 7, 8, 3)

€7.95

### CITYNORTH HOTEL PINK ATLANTIC PRAWN & AVOCADO COCKTAIL,

VINE RIPE ROAST CHERRY TOMATOES, CRISP BABY GEM (2, 3, 4, 10)

€8.95

### IRISH OAK SMOKED SALMON SALAD,

SPAGHETTI VEGETABLES & LEMON AIOLI (1, 3, 4, 6, 9, 10)

€11.95

### FOREST MUSHROOM & ASPARAGUS BRUSCHETTA,

ROAST BEETROOT, WICKLOW BAN, SOURDOUGH (1, 7)

€7.95

### PANKO CRUSTED THAI SPICED SALMON & SMOKED HADDOCK FISH CAKE,

SWEET & SOUR MANGO & CHILLI DRESSING, FRESH CORIANDER & LIME MAYONNAISE (1, 2, 3, 4, 7, 11)

€9.50

### CLOGHERHEAD SEAFOOD CHOWDER WITH SMOKED IRISH SALMON,

GREEK FETA CHEESE & BASIL CROUTE (1, 2, 4, 7, 9)

€8.95

### FRESHLY MADE SOUP OF THE DAY,

CRUSTY GARLIC BOULE (1, 9)

€4.95

#### LIST OF ALLERGENS

1. CEREALS CONTAINING NUTS - 2. CRUSTACEANS - 3. EGGS - 4. FISH - 5. PEANUTS - 6. SOYBEANS - 7. DAIRY - 8. NUTS  
9. CELERY - 10. MUSTARD - 11. SESAME SEEDS - 12. SULPHUR DIOXIDE AND SULPHITES - 13. LUPIN - 14. MOLLUSES

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## MAIN COURSE

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**ROAST BREAST OF THORNHILL DUCK,**  
WHITE TRUFFLE & CELERIAC PUREE, GRIOTTINE CHERRIES <sup>(7)</sup>  
€18.50

**PAN FRIED BREAST OF GLIN VALLEY CHICKEN,**  
GRATIN DAUPHINOISE, WILD MUSHROOM FORESTIERE <sup>(7)</sup>  
€16.50

**ROAST CHUMP OF MEATH LAMB,**  
PEA & MINT PUREE, ROSEMARY & SHIRAZ JUS <sup>(7)</sup>  
€18.95

**MISO BAKED FILLET OF IRISH SALMON,**  
PAK CHOI, PONZU <sup>(2, 4, 6, 11, 12)</sup>  
€17.95

**BALLOTINE OF WEST COAST HAKE, SERRANO HAM,**  
HARICOT BLANC & CHORIZO CASSOULET  
€16.95

**THAI YELLOW CURRY,**  
ROAST VEGETABLES, JASMINE RICE & CORIANDER ROTI <sup>(5, 6, 8, 9, 10, 11, 12)</sup>  
€14.95

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## MAIN COURSE

### CNH BUTCHERS BLOCK

PRIME IRISH BEEF SERVED WITH PORTOBELLO MUSHROOM, SLOW ROAST VINE RIPE PLUM TOMATO  
& CITYNORTH HOTEL CHUNKY FRIES

### SAUCES

CAFE DE PARIS BUTTER <sup>(3,4)</sup>  
GARLIC & HERB CREAM SAUCE <sup>(7)</sup>  
OR CREAMY MALABAR PEPPERCORN SAUCE <sup>(7)</sup>

8OZ FILLET OF PRIME IRISH BEEF

**€32.50**

10OZ RIB EYE OF PRIME IRISH BEEF

**€22.50**

10OZ SIRLOIN OF PRIME IRISH BEEF

**€24.50**

### SIDE ORDERS

CITYNORTH HOTEL CHUNKY FRIES - **€3.75**

BOANN BEER BATTERED ONION RINGS - **€3.50** <sup>(1, 3, 7)</sup>

ROAST BABY POTATOES, GARLIC, LEMON & HERB BUTTER - **€4.50** <sup>(7)</sup>

COLCANNON WHIPPED POTATOES - **€3.50** <sup>(7)</sup>

CHUNKY ROAST VEGETABLES - **€3.50** <sup>(7)</sup>

FIELD MUSHROOMS, GARLIC & HERB BUTTER - **€3.50** <sup>(7)</sup>

CITYNORTH HOTEL MESCLUN SALAD, AGED GRANA PADANO, MEAUX MUSTARD DRESSING - **€4.75** <sup>(7, 10)</sup>

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## DESSERT

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**FRESH IRISH STRAWBERRY SABLE,**  
CREME CHIBOUST (1, 3, 7)  
€6.50

**VALRHONA CHOCOLATE CHEESECAKE,**  
PUREED FRESH RASPBERRIES, CHOCOLATE ICE CREAM  
€6.50

**DOUGHNUTS & DIPS,**  
FRESH HAND MADE DOUGHNUTS, CHOCOLATE, CARAMEL & STRAWBERRY DIPS, CRUNCHY ICE CREAM  
€6.50

**PINK LADY APPLE & PLUM TART,**  
OATMEAL CRUMBLE, CRÈME ANGLAISE, BOURBON VANILLA ICE CREAM  
€6.50

**EARL GREY TEA & DATE STICKY TOFFEE PUDDING,**  
STICKY CARAMEL SAUCE & SALTED CARAMEL ICE CREAM  
€6.50

**WHITE PEACH PANNA COTTA,**  
POACHED RHUBARB, STRAWBERRY ICE CREAM  
€6.50

**UACHTAR REOITE,**  
STRAWBERRY, BOURBON VANILLA & VALRHONA CHOCOLATE ICE CREAM, ALMOND TUILE, MANGO &  
RASPBERRY PUREE  
€6.50

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