

# Pavilion Restaurant Menu €30 per person

# To Start

## Pan fried Chicken Livers and Chorizo

White Onion and Black Olive, Toasted Sourdough Bread 1a,1b,6,7

# **Royal Marine Prawn Salad**

Pink jumbo shrimp, with a lightly spiced cocktail sauce, shredded romaine and fresh plum tomato 2,4,6,10

## Classic Caesar Salad

Baby gem leaves with our Caesar dressing, bacon, parmesan cheese and herb croutons 1a,3,4,7,10,12

#### **Irish Salmon Plate**

Smoked Irish salmon with a salmon and dill crème fraiche salad, beetroot dressing, pickled red onions and cress 4,6,7,9,10,11

## **Seafood Chowder**

soda bread 1a,1d,2,4,7,9,11,12

## Orange, Fennel & Rocket Salad

Fresh carrot, smoked chicken, and parmesan 6,7

Soup of the Day 1a,7,9,12

# **Main Course**

## **Roasted Chicken Supreme**

chorizo mash, tender stem broccoli and chimichurri salsa 6,7,12

## **Baked Fillet of Salmon**

creamed potato, scallion and a tarragon hollandaise sauce 3,4,6,7,12

## Hoi Sin Pork Belly

apple mash, grilled asparagus, mango salsa 6,7,12

## **Royal Marine Beef Burger**

caramelized onion, white cheddar, lettuce, pickles, mayonnaise & American mustard on a brioche bap served with dressed salad & twice-cooked chips 1a,6,7,10,3,12

# **Royal Marine Favourites**

## **Baked Seabass Fillet**

€4 Supplement

Pesto mash, balsamic roasted cherry tomatoes, asparagus and a coriander salsa 4,6,7

# 8 oz Irish Beef Fillet Steak \*€10 Supplement

Gratin potato, parma ham wrapped asparagus and a peppercorn sauce 6,7,10,12

# Irish Beef Fresh from our Char Grill

8 oz Sirloin Steak €5 Supplement 10 oz Sirloin Steak €6.50 Supplement 14oz Bone-in Ribeye €10 Supplement 16oz Porterhouse €10 Supplement

Served with sautéed onion and mushroom in a herb butter, grilled tomato and creamed potato 6,7,10,12

# **Desserts**

## **Apple & Blackberry Crumble**

Warmed custard & vanilla ice cream 1a,3,6,7,

## **Passion Fruit Delice**

White chocolate soil & mango gel 1a,3,6,7,

## **Chocolate Indulgence**

Raspberry coulis, whipped cream 1a,3,6,7

## **Oreo Cheesecake**

Vanilla anglaise, salted caramel ice cream 1a,3,6,7

## Gluten Free Chocolate Brownie

Vanilla anglaise, and ice cream 3,7

## Vegetarian and Vegan Menu available

#### Allergen Index

1. Gluten\*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7. Milk, 8. Nuts\*, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphates, 13. Lupin, 14. Molluscs, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia