

LJ's Dinner Menu

Starters

Tian of Dressed Crab & Seasoned Cucumber,
Citrus Emulsion and Lambs Lettuce

Classic Caesar Salad:
Cos Leaves, Croutons Bacon, Parmesan & Caesar Dressing

Pan-fried Prawns in Garlic and Chilli Butter,
Sweet Basil & Lime

Risotto of Wild Mushroom and Perigod Truffle,
Regiano Parmegano & Truffle Oil

Boudain of Foie Gras Mousseline and Baby Leek,
Sancerre Jelly & Brioche

LJ's Eggs Benedict:
Soft Poached Eggs on Glazed Ham & Toast Topped with Hollandaise

Gravelax of Irish Salmon Terakyi,
Pickled Ginger Dressed & Chervil Salad

Carpaccio of Dry Aged Irish Beef
Rocket, Red Onion, Lemon, & Extra Virgin Olive Oil

Warm Salad of Smoked Duck, Crispy Duck Wings & Plum Sauce

Soup's

Cream Soup of the Day, Warm Bread & Butter

Nage of Dublin Bay Prawns & Market Fresh Vegetables

Spiced Malaysian Style Chicken Laksa, Egg Noodle & Coconut Milk

Main-courses

Pot Roasted Supreme of Guinea Fowl

Roast Autumn Vegetables Chestnut Stuffing & Thyme Jus

Seared Fillet of Irish Beef
Hand Cut Fries, Sauce Bernaise & Parsley Puree

Grilled Trenche of Seabass
Escebeche of Carrot and Coriander Seeds & Crushed New Potatoes

Slow Cooked Spiced Duck Breast
Warm Salad of Wombok and Bean sprouts, Garlic & Ginger Glaze

Tempura of Sea-trout
Wasabi, Mayo Soya, Honey & Wok Fried Greens

Roast Loin of Wicklow Lamb
White Bean Stew and Truffle Jus

Nicoise of Chargrilled Yellow Fin Tuna
Dressed