

THE WESTIN DUBLIN

Private Dinner Menu

Menus are based on a 3 course menu to include 1 starter, 1 main course and 1 dessert

Choose one starter or soup for your guests:

Tomato, Artichoke & Goats Curd Tartlet, Sweet Onion Jam & Arugula

Chicken Caesar Salad, Dressed Gem Lettuce, Shaved Parmesan Cheese & Toasted Croutons with Bacon

Confit Irish Duck Leg, Puy Lentils, Parsnip & Orange Jus

Carlingford Lough Crab and Haddock Cake, Buttered Baby Spinach, Lemon, Tomato and Caper Cream

Irish Smoked Salmon, Prawn & Citrus Potato Salad, Steamed Asparagus

Irish Oak Smoked Salmon, Fennel, Orange with Watercress, Mixed Seeds & Capers

Creamy Potato & Leek Soup, Dried Croutons

Heirloom Tomato & Basil Soup, Pesto Oil

Roasted Butternut Squash Soup, Toasted Pumpkin Seeds

Celeriac & Apple Soup

Carrot & Coriander Soup

Sorbets:

Strawberry Champagne

Passion Fruit and Mango

Lemon

Blood Orange Sorbet

Raspberry Sorbet

THE WESTIN

DUBLIN

Choose one main course dish for your guests:

Roasted Rack of Irish Lamb, Aubergine Caponata & Steamed Root Vegetables, Lamb Jus

Roasted Fillet of Irish Beef, Butter Poached Potato, Seasonal Vegetables & Red Wine Reduction

Supreme of Irish Chicken, Fondant Potato, Steamed Asparagus & Smoked Bacon

Roasted Duck Breast, Braised Red Cabbage, Poached Potato, Orange Jus

Thyme Roasted Pork Fillet, Wild Mushroom with Bacon, Rooster Potato & Cider Apple Sauce

Seared Fillet of Sea Bass, Lemon Cream Sauce

Seared Salmon, Honey Mustard Emulsion & Pea Cress

Choose your silent vegetarian main course dish:

Tortellini, Ricotta, Spinach, Tomato, Aged Parmesan

Mushroom Risotto, Roasted Wild Mushrooms & Shaved Grana Padano

Grilled Aubergine, Peppers & Courgette Ratatouille & Vegetable Parcel (Vegan)

Choose one dessert for your guests:

Mini Dessert Selection, Chocolate Opera Slice, Baked Vanilla Cheesecake & Lemon Tartlet with Raspberries

Mini Dessert Selection, Banoffee Choux, Sicilian Lemon, Strawberry & Cream Cheesecake

Lemon Slice, Clotted Cream & Raspberry

Warm Pear and Almond Frangipane Tart, French Vanilla Ice Cream

Plated selection of Irish and International Cheeses, Fruit Chutney, Water Biscuits (€4.00 supplement per person)

Westin selection of fine teas and gourmet coffee

THE WESTIN DUBLIN

Private Lunch Menu

Menus are based on a 3 course menu to include 1 starter, 1 main course and 1 dessert

Choose one starter or soup for your guests:

Oak Smoked Salmon & Crab, Watercress & Lemon Gel

Tomato, Artichoke & Goats Curd Tartlet, Sweet Onion Jam & Arugula

Westin Classic Caesar Salad with Aged Parmesan Cheese, Herbed Croutons and Smoked Bacon

Celeriac & Apple Soup

Heirloom Tomato & Basil Soup, Pesto Cream

Roasted Carrot & Ginger Soup, Croutons

Roasted Squash Soup, Toasted Pumpkin Seeds

Choose one main course for your guests:

Supreme of Irish Chicken, Fondant Potato, Steamed Asparagus & Smoked Bacon

Seared Fillet of Irish Beef, Butter Poached Potato, Seasonal Vegetable Parcel & Merlot Jus

Seabass Fillet, Crushed Baby Citrus Potatoes, Green Beans & Butter Sauce

Seared Salmon, Confit Fennel & Saffron with Honey Mustard Sauce

Choose your silent vegetarian main course option:

Tortellini, Ricotta, Spinach, Tomato Sauce, Aged Parmesan

Mushroom Risotto, Roasted Wild Mushrooms, Shaved Grana Padano & Truffle

Grilled Aubergine, Peppers & Courgette Ratatouille & Vegetable Parcel (Vegan)

Choose one dessert for your guests:

Lemon Tart, Raspberry Gel & Sweet Vanilla Cream

Apple Crumble, Honey Ice Cream

Warm Pear and Almond Frangipane Tart, French Vanilla Ice Cream

Westin Selection of Fine Teas and Gourmet Coffee