

George V Daily Menu

Wednesday, 26 March 2014

Cured Beef Carpaccio (€ 16.50)

Pickled Vegetables and Meaux Mustard

Thelema Mountain Red, 2010, €13.00 per gls, €55.00 per btl

Grilled Scallops (€ 21.00)

Butternut Squash, Prosecco and Air Dried Pork Crisp

Chablis Albert Pic, 2011, € 16.00 per gls, € 65.00 per btl

Warm Tartlet of Fivemiletown Goats Cheese (€ 16.50)

Roast Vegetables, Aged Balsamic

Thelema Stellenbosch, Sauvignon Blanc, 2011, € 15.00 per gls, €60.00 per btl

Seared Monkfish (€ 16.50)

Aubergine and Basil

Chablis Albert Pic, 2011, € 16.00 per gls, € 65.00 per btl

Smoked Chicken & Foie Gras (€ 25.00)

Prunes and White Wine Gel

Sutherland Riesling, 2011, €15.00 per gls, €60.00 per btl

Cream of Fennel & Lime Soup, Air Dried Lamb (€ 9.50)

Green Asparagus Risotto (€ 27.50)

Parmesan Shaving and Rocket pesto

Thelema Mountain Red, 2010, €13.00 per gls, €55.00 per btl

Blood Orange Sorbet, Lime Granite (€ 9.50)

Roasted Rack of Lamb (€ 32.00)

Red Pepper Coulis and Spinach

Thomas Barton, Medoc, 2010, €13.00 per gls, €55.00 per btl

Roast Rib of Beef (€ 31.00)

Slow Roasted with Béarnaise Sauce and Shallot & Shiraz Jus, Served from our Carving Trolley

Thelema Mountain Red, 2010, €13.00 per gls, €55.00 per btl

Seared Filet of Turbot (€ 31.00)

Celeriac, Vanilla and Smoked Almonds

Bouchard Finlayson, Sauvignon Blanc, 2012, €11.50 per gls, €45.00 per btl

Seared Fillet of Organic Salmon (€ 32.00)

Smoked Paprika and Creamed Carrots

Bouchard Finlayson, Sauvignon Blanc, 2012, €11.50 per gls, €45.00 per btl

Parmesan Tuilles (€ 27.50)

Golden and Candy Beet Root with Celeriac

Sutherland Riesling, 2011, €15.00 per gls, €60.00 per btl

Desserts from Our Dessert Menu

Tea & Coffee Served with Selection of Petit Fours

