

M E N U



€49 per person for dinner

TO START

Choose two starters

Ballantine of Irish Salmon

Herbs, pickled cucumber, wasabi crème fraiche,
soy & mirin dressing

Duck Foie Gras Terrine

Toasted brioche, fig chutney, fleur de sel
& griottines cherry compote

Caprese Salad

Organic plum tomato & Buffalo mozzarella,
basil pesto, balsamic dressing

Free Range Chicken

Wild mushroom in puff pastry & chardonnay cream

Warm Salad of Duck Confit

Rocket, walnut purée, baby pears, pickled walnuts,
honey lime dressing

Bluebell Fall Baked Goat's Cheese

Filo crown, blood orange salad, pine nuts, plum reduction

Thai Fishcake

Lemongrass and galanga, mango & coriander salsa
with a horseradish & wasabi dressing

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The Morrison a DoubleTree by Hilton, Ormond Quay, D1, D01 K5X5 www.morrisonhotel.ie
To make an enquiry please contact us on +353 1 887 2458 or email weddings@morrisonhotel.ie

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MORRISON
A DOUBLE TREE BY HILTON
IN THE HEART OF EVERYTHING DUBLIN

M E N U



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MAIN

Choose two mains

Duo of Beef

Fillet steak, braised black Angus beef,
roasted wild mushrooms,
shallots compote, potato gratin, port jus

Roasted Striploin of Beef

Fondant potatoes, shallot compote & red wine jus

Crab Crusted Salmon

Rustic ratatouille & basil cream sauce

Seared Cod Fillet with Herb Crust

Crushed baby potatoes, scampi velouté

Crispy Sea Bass Fillets

Kilmore Quay prawns, fennel gratin,
roasted bell pepper fondue

Pan Fried Chicken Supreme

Stuffed with sage & parmesan stuffing, lemon & black pepper
crusted potatoes & sherry infused jus

Fillet Steak (€4 supplement per person)

Roasted wild mushrooms, shallots compote,
potato gratin, Madeira jus



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DESSERT

Choose one dessert

White Chocolate & Raspberry Cheese Cake

Dark chocolate & walnut crisp

Key Lime Pie

Orange segments, citrus ice-cream & mint anglaise

Coconut & Passion Fruit Panna Cotta

Raspberry sorbet

Classic Crème Brûlée

Chocolate financier & caramel ice cream

Lemon Tart

Raspberry sorbet, meringue, lemon curd

Trio of Chocolate Desserts

Dark chocolate nemesis, white chocolate mousse,
orange & chocolate ice-cream



M E N U



€16 per person for the evening reception

EVENING FOOD

Beef Slider

Smoked tomato & onion chutney served in Arun bakery soft buns

Mini Margarita Pizza

Pale Ale Battered Atlantic Cod & Chips

Freshly Brewed Tea & Coffee

Upgrade to two additional choice options from €5 per person

Tom Lynch's Pulled Pork Slider

Apple & coleslaw

Chicken Piri Piri

Ranch dressing, mini brioche roll

Hot n' Sweet Bell Pepper

Stuffed with feta cheese

Fin Tail Prawn

Sweet chilli aioli

Herbed Polenta

Topped with aubergine caponata, Sicilian pesto & parmesan

Herb & Cracked Pepper Sausage Roll

Goat's Cheese & Sundried Tomato Bruschetta

Vegetable Samosa

Falafel & Piccalilli

Arancini Ball

Loaded Potato Wedges

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