

Grill 21 Dinner Menu

Starters

French Onion Soup (V)
with gruyere cheese crouton
€ 5.50

Baked Stuffed Almonde Clams
minced clams, peppers and onions
topped with a bacon & paprika herb crust
€ 7.00

Fried Breaded Brie Cheese (V)
with rhubarb chutney
and orange scented baby spinach
€ 7.50

Tian of Cool Goat's Cheese & Pickled Beets (V) (*)
with vinaigrette tossed salad and toasted walnuts
€7.50

Hot Oven Baked Smokies (*)
shrimps, smoked & fresh fish in a creamy sauce
and tomato cheese au gratin
€ 8.50

Roasted, butter coated Rilette of Duck
with sundried tomato, candied pecans,
a plum chutney and toasted brioche
€ 8.50

(V) = suitable for Vegetarians

(*) = suitable for Celiacs

All our meat is of 100% Irish origin.
If you have any dietary requirements please ask your server.
All prices are inclusive of VAT.

January 2012

Main Courses

Tipperary Brie & Portobello Purse (V)

crispy filo pastry filled with brie, portobello mushrooms and cranberry sauce
with spinach, rocket leaves, raspberries and a balsamic dressing
€14.50

Grill Roasted Pork Cutlet (*)

roasted vegetables in a mustard cider sauce
with mash potatoes and baby apple confit
€ 20.00

Pan Roasted Duck Breast (*)

with dauphinoise potatoes, green beans
and a kumquat sauce
€ 22.00

8oz Sirloin Steak (*)

€ 19.00

12oz Sirloin Steak (*)

€ 24.00

16oz Sirloin Steak (*)

€ 29.00

8oz Fillet of Beef (*)

€ 27.00

all served with sea salted potato wedges,
tomato provencal, grilled mushrooms and green peppercorn sauce

All Main Courses are served with a selection of steamed vegetables

Marriott®

ASHBOURNE

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Chips 3.00€ Champ Mash 3.00€ Wedges 3.50€
Sautéed Mushrooms 3.00€ Green Salad 2.50€

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Main Courses

Bacon Wrapped Chicken Roulade (*)

stuffed with pork and pistachio
over creamy mash and marsala jus
€ 17.50

Sautéed Whole Rainbow Trout

braised fennel and a chive and Cointreau butter sauce
€ 19.00

Prosciutto Wrapped Atlantic Salmon (*)

with herbed green lentils, spinach and baby potato wedges
tossed in honey mustard dressing
€ 20.00

Pan Roasted Halibut Steak (*)

with spinach, artichokes, butternut squash
and sliced baby potatoes in jus
€ 23.00

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Pastries

Warm Banana Walnut Pudding
with butterscotch sauce, chocolate topping
and vanilla ice cream
€6.95

Raspberry and Lemon Curd Tartlet
whipped cream and raspberry coulis
€6.95

Warm Chocolate Brownie
with vanilla ice cream,
berries and coulis
€6.95

Red Wine Poached Pear (*)
with red wine syrup
and vanilla rice pudding
€6.95

Duo of Melon (*)
with sorbet and berry garnish
€ 4.50

Marriott®

ASHBOURNE

Selection of Irish and French Cheeses
with celery sticks, crackers and grapes
€10.00

A glass of Taylor Port € 5.70

(*) = suitable for Celiacs

Tea €2.80

Coffee / Decaffeinated Coffee €2.90

Espresso €2.50

Double Espresso €3.00

Latte/Cappuccino €2.95

Hot Chocolate € 3.00

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