

CLAYTON
CONFERENCE HOTEL
BURLINGTON ROAD

SAMPLE MENU

Starters

Finely Sliced Baily & Kish Smoked Salmon

Fermented Carrot, Fennel Bulb Sauerkraut, Rush Grown Samphire, Dill Custard

St. Tola Goat Cheese Panna Cotta

Irish Beetroot, Golden Raisin Chutney & Walnut Chutney & Apiary Honey, Fig Tuile

The Clayton Assiette of Seafood

Baily & Kish Oak Smoked Salmon, Red Tiger Prawn, Goatsbridge Smoked Trout, Mixed West Cork Seaweed, Dill Custard, Squid Ink Crisp

Main Courses

Pancetta & Brioche Crumbed Hake

Champagne & Star Anise Sauce

Seared Clare Island Salmon Fillet

Yellow Coconut Sauce

Honey Glazed Duck Breast

Black Peppercorn, Fermented Red Cabbage, Mandarin Cream Sauce

Fillet of Tipperary Beef

With a choice of sauce

Cauliflower, Quinoa & Chickpea Patti, Curried Emulsion

Fresh Mango & Vanilla Chutney, Minted Apple, Cucumber Soya Raita,
In Season Vegetable Bundle

Desserts

White Chocolate & Raspberry Cremeux

With Irish Sour Cream, Raspberry Quenelle and Gel

Cigar of Passion Fruit and Mango Bavaois

Minted Pineapple, Lemon Popcorn

Cocoa Barry 66% Single Origin "Mexique" Chocolate Tartlet

All Irish Butter Pastry with a hint of Irish Sea Salt, Orange Pastry Cream, Soil & Paint

Rich Roasted Coffee and Freshly Brewed Tea