

THE  
*Morrell*  
RESTAURANT

*Menu*

*Amuse Bouche*



Baby Gem and Crisp Pancetta Salad with  
Basil Croutons in a Garlic Cream

Smoked Salmon and King Crab Potato Cake with Soured Cream

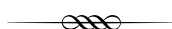
Wild Venison, Pistachio and Mushroom Terrine

Warm Roast Vegetable Tartlet with Sweet Chilli Jam



Freshly Prepared Roast Parsnip and Thyme Soup

French Onion Soup with Gruyere Cheese Crouton

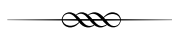


Traditional Roast Stuffed Organic Turkey and Ham with  
Chestnut Stuffing and Red Currant Jus

Grilled Fillets of Lemon Sole with Salmon and Scallop Mousse,  
Baby Caper Beurre Blanc

Poached Breast of Chicken with Buffalo Mozzarella and  
Sundried Tomato mousse

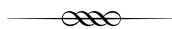
Roast Crispy Duckling with a Rillettes Stuffing Roast Sweet Potato,  
Honey and Rosemary Sauce



Apple and Winter Berry Crumble with Crème Anglaise

Warm Palmerstown Plum Pudding with Brandy Anglaise  
and Guinness Ice cream

Irish Whiskey Trifle



Miniature Mince Pie

Tea / Coffee

€50

THE  
*Morrell*  
RESTAURANT

*Le Prélude*



Saute of Dublin Bay Prawn and Scallop with Celeriac  
Puree and a light bisque hollandaise

€16.00

Spinach, Brie Cheese and Sundried Tomato Ravioli

€12.50

Pan-fried Lambs Kidney with Flatcap Mushroom,  
Raisin and Walnut Bread, Wholegrain Mustard Jus

€ 11.00

Smoked salmon and King Crab potato cake with soured cream

€10.50

Mulled wine and game terrine with plum compote

€10.00

Baby Gem and Crisp Pancetta Salad with Basil Croutons,  
tossed in a Creamed Garlic Dressing

€10.00

*Les Soupes*



Leek and Goats Cheese Soup

€8.00

Game and Barley Broth

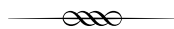
€9.00

French Onion Soup with Gruyere Cheese Crouton

€ 9.00

THE  
*Morrell*  
RESTAURANT

*Le Symphonie*



Pan-fried Fillet of Prime Irish Beef with  
Colcannon Potato and Roast Young Vegetables

€32.50

Whole Black Sole Simply Pan-fried in Butter and Olive Oil  
with a Crab and Caper Chablis Cream

€36.00

Roast Saddle of Venison with Portobello Mushroom  
Fricassee and a Venison Ravioli

€25.00

Grilled Paupiettes of Lemon Sole with a Salmon and  
Scallop Mousse, Nori Seaweed and a Beurre Blanc Sauce

€23.00

Wild Mushroom Rissoto with White Truffle Oil

€22.50

Pan Baked Sirloin of Prime Irish Beef Ala Chasseur  
Crispy Onion and Herb Mash

€27.00

Roast Loin of Connemara Hill Lamb, with Black Pudding  
and Sweet Potato, Rosemary Sauce

€26.50.

THE  
*Morrell*  
RESTAURANT

*La Ronde Des Deserts*



Warm Chocolate and Orange Bread and Butter Pudding  
€11.00

Irish Whiskey Trifle  
€11.00

Apple and Winterberry Crumble with Crème Anglaise  
€11.00

Plum Pudding with Rum and Raisin Ice Cream  
€11.00

Lemon Tart with Kiwi Coulis  
€11.00

Selection of Locally Produced Artisan and European Cheese,  
with Fig, Fruits and Crackers  
€15.00