



CLAYTON
HOTELS

MEETINGS
& EVENTS

SAMPLE DINNER MENU

STARTERS

Thai spiced hake and seatrout fishcake

in a pepperont sauce, crunchy fennel and sakura salad, lemon infusion

Cajun roasted chicken fillet

toasted pine nut and slow roasted plum tomato, rocket salad, Parmesan dressing and garlic flute

MAIN COURSE

Roast sirloin of Irish beef

with caramelised onion potato, Madeira and thyme demi-glace

Roast Cajun and honey salmon

pea and chervil pomme purée, caper and raisin scented sauce

DESSERT

Salted caramel and chocolate brownie

served with vanilla bean ice-cream

Freshly brewed coffee and tea