

Homemade Chicken Liver Pâté

Raspberry Sauce, Brioche, Rocket

(1a, 3, 7, 12)

Homemade Goats Cheese Tartine

Sun-dried Tomato Tapenade, Toasted Walnuts,

Balsamic Glaze

(1a, 7, 8a, 12)

Gin Cured Irish Salmon

Wasabi Emulsion, Pickled Red Onion, Cucumber,

Guinness Bread

(1a, 4, 7, 12)



Roasted Irish Lamb Rump

Asparagus, Chimichurri, Tomato Concasse,

Roast Baby Potato, Crispy Onion

(1a, 12)

Tagliatelle with Creamy Broccoli Sauce

Chargrilled Pepper, Crispy Onion, Basil,

Grana Padano

(3, 7)

Pan-Fried Seabass

Citrus Dressed Broccoli, Roast Potato,

Caper-Anchovy-Herb Dressing

(4, 12)



Rum Baba

Whipped Vanilla & Clementine Mascarpone

(1a, 3, 7, 12)

Limoncello Gelato

(3, 7)

Chocolate Tartufo

Berry Sauce

(1a, 3, 6, 7, 8a, b, 12)

Sides for the table

Honey-Roast Hasselback Carrots, Thyme & Orange Glaze (7, 9)

Cauliflower Cheese Gratin with Aged Cheddar Crumb (1a, 7, 9)

€48 Per Person

ALLERGENS

1. Gluten 2. Crustaceans 3. Eggs 4. Fish
5. Peanuts 6. Soybeans 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Sesame
12. Sulphites 13. Lupin 14. Molluscs
GLUTEN SOURCES: a (Wheat), b
(Barley), c (Rye)

**HOWTH
YACHT CLUB**

**ASGARD
DINING**

EASTER 2026

