



## **TASTE OF THE TITANIC AT RAYANNE HOUSE**

### **For Groups minimum of 10 people...Stay & Dine**

*"Seize the moment. Remember all those women on the 'Titanic' who waved off the dessert cart."  
~ Erma Bombeck*

Rayanne House famed for its exceptional cuisine has launched its new "Titanic Menu", a recreation of the final dinner, served in the first-class restaurant, on the most famous ship in the world. Stay at Rayanne House and feel the history, see photos and hear about the residents of Rayanne House in 1912. Special discounted accommodation rates available for groups.

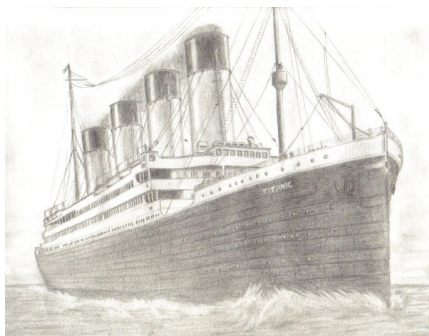
Northern Ireland has a rich maritime and industrial history and with the 100<sup>th</sup> anniversary of the Titanic taking place in 2012, now is the time for people to find out more about the history of the world's most famous ship. No better way than to a taste of the Titanic.

Soak up the history at the Titanic's Dock and Pump House or take a boat tour all just 5 miles from Rayanne House.

In the evening relax and enjoy the Titanic feast, the 9 course Menu (Below). It has generated global interest and is truly a unique dining experience, served in a beautiful historic property built in 1886, which enjoys views of the Lough, from which the Titanic sailed.

The gourmet experience isn't over yet ...awake to our extensive Gourmet Breakfast Menu. It is legendary, winning the AA Breakfast of the year and Egg Cup awards. Relax and enjoy the grounds and gardens the rest day.

## **Titanic Menu**





**First Course ~ hors d'oeuvres**

*Canapés a`L'Amiral*

**Second Course ~ Soup**

*Cream of Barley finished with Bushmills Whiskey and Cream*

**Third Course ~ Salad**

*Asparagus and Watercress Salad with Champagne – Saffron Vinaigrette served with Roast Squab*

**Forth Course ~ Fish**

*Poached Salmon with Mousseline Sauce garnished with Cucumber and Fresh Dill*

**Fifth Course ~ Sorbet**

*Rose Water and Mint Sorbet*

**Sixth Course ~ Entrée**

*Pan~Seared Filet Mignon topped with Foie Gras and Truffle drizzled with a Cognac, Madeira and Red Wine Reduction served with Potatoes Anna, Creamed Carrots and Zucchini Farci*

**Seventh Course ~ Sweet**

*Spiced Peaches in Chartreuse Jelly and French Vanilla Ice Cream*

**Eighth Course ~ Dessert**

*Cheese and Fruit*

**Ninth Course**

*Coffee and Petit Fours*

**£65.00**