



TASTE OF THE TITANIC AT RAYANNE HOUSE

For Groups minimum of 8 Maximum of 20 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.

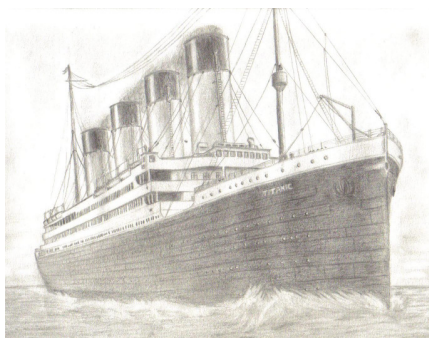
Northern Ireland has a rich maritime and industrial history and with the 100th anniversary of the Titanic taking place in 2012, now is the time for people to find out more about the history of the world's most famous ship. No better way than to a taste of the Titanic.

Take the Titanic Tour conducted by Susie Millar, the great-granddaughter of Thomas Millar, who worked in Harland & Wolff on the construction of Titanic & then sailed onboard her as an engineer on the fateful maiden voyage to New York in April 1912. 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