

A Total Dining Experience

Situated overlooking the Liffey Valley, Castleknock Golf Club boasts some of the most spectacular views in Dublin 15. This fact was paramount in the mind of the architects when designing a clubhouse that would take full advantage of these magnificent views.



A STUNNING PHOTO OF THE RESTAURANT AT NIGHT

This wonderful setting is reflected in the name chosen for the club's restaurant - The Vue - which offers panoramic views of the magnificent landscape to diners as they enjoy their meal. When you factor in an attractive range of menu options, superbly produced and presented food and a discreet professional service you have all the necessary ingredients for a truly memorable evening.

Food & Beverage Manager Michael Curran calls it the "wow factor"; head chef Marie Feeny says it's all about quality - both in the sourcing of the produce and the manner in which it is prepared and presented to the restaurant's diners.

Castleknock Golf Club is located next door to the Castleknock Hotel - a fact that sometimes caused a little confusion for diners who have occasionally ended up in the wrong restaurant.

However, as Michael is quick to point out, "once they finally arrive here and see what we have to offer, they never make that mistake again."

The club's sales & marketing manager Mark Lynch explains that while The Vue is directed at the top end of the Dublin 15 dining market, it also offers diners an excellent value meal for their hard earned money. "We offer a quality product in a wonderful setting but we are always conscious of our pricing policies. We provide our customers with excellent value but without compromising on quality."

According to Michael Curran, "we aim to offer a total dining experience. We don't try to fill a specific number of sittings each evening. You're not rushed in and rushed out like in other restaurants and you can spend as long as you like enjoying your meal and we also offer free, safe parking right at the door."

Set as it is on the grounds of one of the country's finest golf courses, one could be forgiven for thinking this facility is aimed at golfers and members of the club, but Mark stresses that this is not the case. The Vue is open to all patrons - particularly people living here in Dublin 15.

The restaurant is open every day with lunch available from just €9.95. There is an a la carte menu on offer from Monday to Thursday with an increasingly popular table d'hôte menu on



PREPARING FOR A FUNCTION

Fridays and Saturdays for just €55 for a meal for two - including a bottle of wine.

With the emphasis on relaxation, the new Vue restaurant in Castleknock Golf Club will also prove a most attractive venue for companies and organisations, particularly those looking for a more tranquil alternative to the traditional office party.

Bookings are now being taken at the clubhouse (tel. 640 8736 or mob. 087 2798007).

THE VUE RESTAURANT @ Castleknock Golf Club



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The Vue Restaurant
Castleknock Golf Club
Tel. 01 6408736

The Wow Factor

Having worked in the restaurant of Fitzwilliam Lawn Tennis Club for 37 years, Michael Curran has an encyclopaedic knowledge of his profession. For the last 15 years of his career in Fitzwilliam, Michael served as Food and Beverage manager for a discerning and, at times demanding, membership.

Now manager of the increasingly popular Vue restaurant in Castleknock Golf Club, Michael is happy with the career move he made earlier this year.

"We have one of the finest locations in the country for a restaurant here in Castleknock," he enthuses as he looks out over the beautiful greenery of the Liffey valley. "It's what I call the Wow factor. When you sit down here and look out the windows it has an incredibly calming effect. It just relaxes you and puts you in the perfect humour for a good meal. It gets every customer every time."

The restaurant can seat up to 70 customers and Michael makes a point of knowing what those customers want and what brings them back to the restaurant again and again. "They all list location, food and service as the three main reasons for coming and, more importantly, for returning," he said.

The restaurant offers a number of dining choices during the course of the week. According to Michael "from Monday to Thursday we offer an A la carte Lunch and Dinner menu. On Friday and Saturday nights we have both A la carte as well as a Table d'Hôte menu which is remarkably good value at only €55 for two people, including a bottle of wine. Our dinner menu on Sundays is becoming increasingly popular, offering four courses for only €22.50."



THE WOW FACTOR - A VIEW FROM THE RESTAURANT

A new addition is the introduction of a small jazz combo to the restaurant on Saturday nights which Michael says makes for an even more attractive ambiance.

He is anxious to stress that The Vue is a restaurant for everyone living in the area who wants fine food and good service and is not just aimed at members of the Golf Club. Everyone is welcome to come and enjoy this fabulous facility," he said.

Due to its location beside the Castleknock Hotel, there can occasionally be some confusion. "Sometimes customers get confused and end up in the hotel, but once they finally arrive here and see what we have to offer, they never make that mistake again," he stressed.



HEAD CHEF MARIE FEENEY IN THE KITCHENS OF THE VUE

Steak On The Stone

Cooking With a Difference

Described by one well-known cookery writer as “the most versatile, mouth-watering cooking method since man first cooked with fire,” this 21st century concept is based on a cooking system which actually dates back many thousands of years.

According to Michael Curran, manager of The Vue, “I originally came across the steak on stone system in Portugal. When I returned to Ireland I decided to track it down. There are a number of companies offering different variations but the original and best is the ‘Black Rock’ system. I sourced it directly from the manufacturers who are based in the UK.

The Key Word is “Quality”

Marie Feeney is head chef at The Vue restaurant and her evident enthusiasm and commitment to her job is evident in both the quality and presentation of the food served from her kitchen.

Having studied and trained in Galway, where she also worked in the Oranmore Lodge Hotel, Marie moved to Rotterdam to continue her training before returning to Ireland where she worked in Luttrellstown Castle under Thomas Haughton - now head chef at Harvey Nichols.

After three years in Luttrellstown, Marie moved to Leixlip House Hotel - a two rosette restaurant before finally taking over the kitchens at the new Vue restaurant in Castleknock Golf Club.

The key word in Marie’s food dictionary is “quality” from the initial choosing of ingredients, right through to the preparation and cooking and on to the presentation of the final dish. “I really believe that you must insist on buying the best quality food and ingredients at all times,” she stressed. “We tend to buy most of our ingredients from

smaller suppliers whom we have carefully sourced because I believe that this gives you a far greater control over what you are buying.”

This attention to quality and detail extends to all aspects of the meal. “We make everything we serve here in our own kitchens from the slice of brown bread we serve with your soup to the dressing for your salad and the sauces for your meal. I don’t believe in taking a short cut and buying these things which unfortunately is what a lot of restaurants do.”

Marie describes the food in The Vue as being a fusion of French bistro and modern Irish cuisine. “On Friday and Saturday nights the emphasis tends to be more on the French Bistro style while our mid week menu lays more emphasis on the modern Irish side of things,” she said.

Initially a little unsure of how the restaurant’s signature dish - steak on a stone - might be received, Marie says “I must confess I had some doubts at first and thought it might be just a novelty dish but it has proved hugely successful and people come back for it again and again.”

She does however point out that it is not a case of people cooking their own steak at the table. Pointing out that “we prepare the steak properly in the kitchen, we season it and we seal the meat before presenting it at the table.”

Marie confesses that her own personal preferences lean a little towards the French bistro style cuisine and as a result the dinner menu tends to be a little more adventurous on Fridays and Saturdays. “I particularly like these days as it gives me a chance to express myself more,” she says.



STEAK ON THE STONE

“It was very popular when I was in Fitzwilliam Lawn Tennis Club and I brought it with me to Castleknock when I moved over earlier here this year.”

Steaks are carefully sourced by head chef Marie Feeney and are gently prepared, seasoned and sealed before being presented to the diner at their table for final cooking to their exact requirements on a pre-heated lava rock.

Michael is insistent that while other restaurants offer inferior versions of the cooking system none of them can match the Black Rock stones. We heat the stone to over 400 degrees in special ovens. I know other restaurants heat their stones in pizza ovens and the like but these do not produce the same quality or taste as the Black Rock system”

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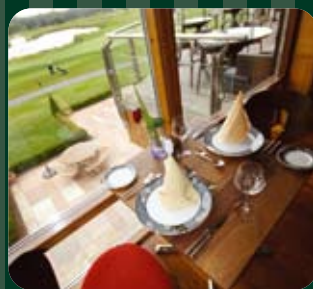
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