

The
MERRION
DUBLIN



A taste of St Patrick's Day with The Merrion, Dublin

February 2013 - 17 March is Ireland's most important day, as St Patrick's Day fever grips the whole country for national celebrations that turn the country green.

Dublin's St Patrick's Day Festival sees 500,000 gather to watch a parade through the city centre – this year featuring 8,000 faces returning home from all over the world, descending on Dublin to unite as part of [The Gathering](#).

Created from four Grade 1 Listed townhouses in the heart of Georgian Dublin, [The Merrion](#) is perfectly placed for catching the best of the St Patrick's Day festivities – with the opportunity to relax and unwind at the same time. Discreetly luxurious and deeply comfortable, this elegant luxury hotel is full of authentic atmosphere, from the exceptional collection of Irish art hanging throughout the hotel, to the exposed brick work of The Cellar Bar.

With specially created St Patrick's Day packages designed to soak up the atmosphere, and delicious Irish food masterminded by Head Chef Ed Cooney in the Cellar Restaurant – with cocktails created to match – the recipe is set for an unforgettable St Paddy's Day.

The Semi-Shamrock – overnight stay, March 15-18

* Overnight accommodation in a Standard Garden room * Full Irish Breakfast * Black Velvet cocktail upon arrival *

Based on double occupancy, rates start at €127.50 pp

The Full Shamrock – two night stay, March 15-18

* Two night's accommodations in a Standard Garden room * Full Irish Breakfast each morning * Black Velvet cocktail upon arrival * One Grandstand ticket per person for the St. Patrick's Day festival * Picnic box to enjoy at the parade *

Based on double occupancy, rates start at €322.50 pp

For those unable to be in Dublin for the big day, The Merrion is sharing its five-star interpretations of traditional Irish recipes to recreate at home... Foodies can catch Ed Cooney revealing his secrets at www.merrionhotel.com

An Interpretation of Irish Stew

Ingredients – for four

2 loins of Lamb, all sinew trimmed	30g ham (cooked loin) cut into 1 cm lardons
100g spring cabbage, finely sliced	Tarragon, thyme and garlic
50g leeks, clean and finely chopped	100ml lamb jus
50g carrots, peeled and finely sliced	50g butter and vegetable oil

Method

1. Trim Lamb Loin of all sinew and cut in half to make four portions. Seal in a hot pan with a little garlic and thyme until golden brown. Cook on a medium oven for 8 minutes until medium rare, and set aside to rest.
2. Melt butter in a pan, add the cabbage and carrots and cook gently, without colouring. When the carrots are almost cooked add the leeks, cook for another few minutes then add the lardons.
3. When the mix is cooked, drain excess liquid and arrange stew in the centre of a plate. Heat the lamb jus and pass through a fine sieve, add the chopped tarragon and leave to infuse for a minute.
4. Slice the lamb into and place on top of the stew, pour the sauce around plate, and accompany with Colcannon mash – and enjoy!

-Ends-

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About The Merrion

The Merrion stands directly opposite Government Buildings in the heart of Dublin city centre. On the doorstep is Upper Merrion Street, where Government Buildings, The National Gallery and The Natural History Museum are located. A short walk leads to the adjacent "golden mile" of lively pubs, shops and restaurants dotted around St. Stephen's Green. Grafton Street is a leisurely stroll away for all the latest designer shops. The Merrion is a member of *The Leading Hotels of the World*.