

# The Conall Cearnach Restaurant



## **APPETISERS**

*Freshly Prepared Soup of the Evening*  
**Served with Croutons and Herb Cream**

**€7.95**

*Cavan Boilie Goat's Cheese in Katifi Pastry*  
**Beetroot Yogurt, Candied Beetroot, Toasted Seeds and Rocket Salad**

**€10.50**

*Line Caught Donegal Mackerel*  
**Roast Red Pepper and Mango Salsa and Spinach**

**€10.75**

*Pearls of Charentais and Galia Melon*  
**Charentais and Galia Melon accompanied by a Refreshing Passion Fruit Sorbet**

**€9.95**

*Chicken and Fine Herb Bon Bons*  
**Chicken and Panko crumbed Croquettes with baby Leaves, Red Pimiento,  
Shallot and Tomato Chutney**

**€10.25**

*Forest Mushroom and Thyme Pithivier*  
**Puff Pastry filled with Wild Mushrooms and Golden Thyme, Madeira and Chive  
sauce**

**€ 9.50**

*Barbecued Pork Won Ton*  
**Served with pickled Cucumber and spring Onion Salad with Sweet Chilli Sauce**

**€10.25**



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## **MAIN COURSE**

*Roast Cannon of Pork Fillet Diane*

Served over **Buttered Champ, Caramelised Pork Cheek, Forest Mushroom, Dijon and  
Garden Herbs**

**€25.25**

*Black Lion Half Duckling*

Served over a **Celeriac Puree and Cointreau and Berry Jus**

**€26.75**

*Roast Rump of Border Lamb*

Carved over **Minted New Boiled Potatoes, Glazed Baby Carrots with a Rich  
Burgundy sauce**

**€26.50**

*Prime Irish Fillet Steak*

Cooked to your liking and served with **Chunky Chips, Brandy and Peppercorn Sauce  
(I f on residential dinner package or Table d'Hôte menu - supplement €10)**

**€29.75**

*Prime Irish Hereford Sirloin Steak*

Cooked to your liking served with a **Brandy and Peppercorn Sauce and Matchstick  
Potatoes**

**(I f on a residential dinner package or Table d'Hôte menu – supplement €5)**

**€26.50**

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## **MAIN COURSE**

*Pan Roasted Free Range Chicken*

**Supreme of Chicken served with a Sweet Potato Risotto. Chicken Wing and Irish  
Whiskey Jus**

**€24.95**

*Baked Fillet of Atlantic Salmon*

**Served over a creamy Pesto Mash with Chablis and Basil Beurre Blanc**

**€24.75**

*Roast Monkfish with Cumin and Coriander Spice*

**Spiced Monkfish Fillet served over Aubergine Caviar with Olive, Anchovy and Caper  
Dressing**

**€25.95**

*Roasted Mixed Pepper and Chickpea Stir fry*

**Piquant Asian style Sweet and Sour Sauce with Steamed Rice**

**€22.50**

*Spinach Ricotta and Herb Tortellini*

**Served in a Prosecco and Fresh Herb Cream with Garlic Bread**

**€24.50**

*Main courses are accompanied by vegetables and potatoes of the day  
All additional side orders are charged at €3.50 each*



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## DESSERTS

*Baked Belgian Chocolate Fondant (CO)*

**Served with Warm Chocolate Ganache and Red Berry Sorbet**

**€7.50**

*Iced Mango Parfait (C)*

**Rich and creamy Mango Parfait served with Coconut Sorbet, Praline Biscuit tuile and fruit Salsa**

**€7.50**

*Selection of Luxurious French Ice Cream (CO)*

**Chefs Selection of Ice Cream on a Crisp Tuile Biscuit Basket**

**€7.50**

*Forest Berry Pavlova (C)*

**Fresh Pavlova Meringue filled with Vanilla cream and red berries served with Raspberry Gel.**

**€7.50**

*Apple and Blackberry Crumble (CO)*

**Brambly Apple compote and fresh, Blackberries with Vanilla Crumble, Whiskey Ice Cream and Caramel Sauce**

**€7.50**

*Creamed Cheesecake of the Day*

**Flavoured Cheesecake served with Fresh Fruits and Crème Anglaise**

**€7.50**

*Cheese and Biscuits*

**A Selection of Irish Cheeses served with Crackers**

**€9.25**

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**(CO) Coeliac option available on request**

**(C) Coeliac / Gluten Free**

*Dear Valued Customer. In order to ensure that we are providing the best service for everyone, we unfortunately cannot split bills for large parties. Thank you.*