

The Conall Cearnach

Restaurant

APPETISERS

Freshly Prepared Soup of the Evening G, MK, S, CY
Served with Croutons and Herb Cream

€8.25

Toasted Goat's Cheese and Pear Salad N, MK, MD
Candied Pecan, Chablis Poached Pears, Assorted Endive, Lardons and Walnut Dressing

€10.95

Butter Baked Garlic King Prawns G, C, E, CY, MD
King Prawns, Garlic and Herb Butter, Lemon and Toasted Bruschetta

€12.25

Panache of Charentais and Galia Melon
Charentais and Galia Melon accompanied by a Refreshing Forest Berry Sorbet

€10.50

Chicken Liver and Cognac Parfait G, N, MK, SP, MD
Festive Spiced Chutney, Pain de Campagne Croûtes and Mesclun Salad

€10.75

Oriental Peking Duck Spring Rolls G, MK, SP
Crisp Marinated Asian Salad with Mirin and Sweet Chilli Sauce

€9.95

Smoked Black Pudding and Asparagus G, E, N, MK, SP, MD
Warm Asparagus, Quail Eggs, Micro Leaves and Cider Vinaigrette

€10.75

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MAIN COURSE

Roast Cannon of Pork Fillet Diane MK, CY, MD

*Served over Buttered Champ, Honey and Soya glazed Pork, Dijon and
Garden Herbs Sauce*

€26.50

Roast Thornhill Duckling SP, MK

Served over Mulled Plum compote with and Merlot Glaze

€27.85

Roast Rump of Border Lamb MK, CY, SP

Gratin Potato, Leek Puree, Braised Red Cabbage with a Rich Port Jus

€27.60

Beef Fillet Medallion and Ox Cheek Croquette G, N, MK, CY, SP

*Braised Ox Cheek Ragù filled Croquette, Potato Rosti and Truffle Foam
(If on residential dinner package or Table d'Hôte menu - supplement €10.50)*

€31.00

Prime Irish Hereford Sirloin Steak G, N, MK, CY, SP

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

(If on a residential dinner package or Table d'Hôte menu – supplement €6)

€27.60

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MAIN COURSE

Supreme of Chicken and Morell Mushrooms MK, CY, SP

Supreme of Chicken sautéed with Sancerre Wine and Forest Mushrooms

€25.95

Fillet of Atlantic Salmon C, F, N, MK, SP

*Served over a Creamy Pesto Mash with Mediterranean King Prawns and a Chablis
and Basil Beurre Blanc*

€25.75

Baked Fillet of Atlantic Hake F, MK, SP

Fricasse of New Potatoes, Green Peas and Chorizo

€27.00

Spiced Vegetable Samosas & Onion Bhaji (V) G, N, MK

Red Lentil Dal, Mango Chutney, Mint Raita and Indian Salad

€23.50

Spinach Ricotta and Herb Tortellini (V) G, N, MK

Served in a Prosecco and Fresh Herb Cream with Garlic Bread

€25.50

*Main courses are accompanied by vegetables and potatoes of the day
All additional side orders are charged at €3.65 each*

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DESSERTS

Peanut Butter and Chocolate Lava Cake (CO) G, E, P, MK
Honeycomb Ice cream, Salted Caramel and Chocolate Sable Biscuit
€7.85

Iced Mango Parfait (CO) G, E, N, MK
*Rich and Creamy Mango Parfait served with Coconut Sorbet, Praline Biscuit Tuile
and Fruit Salsa*
€7.85

Selection of Luxurious French Ice Cream (CO) G, E, N, MK, SP
Chef's Selection of Ice Cream on a Crisp Tuile Biscuit Basket
€7.85

Lemon and Lime Chiffon Pie G, E, N, MK
Fresh Lemon and Lime Curd Tart, Soft Italian Meringue, Ice cream
€7.85

Apple and Pistachio Filo Crumble G, E, N, MK
Bramley Apple, Vanilla and Pistachio nuts baked in crisp Filo Pastry
€7.85

Creamed Cheesecake of the Day G, N, MK
Flavoured Cheesecake served with Fresh Fruits and Crème Anglaise
€7.85

Cheese and Biscuits G, N, MK
A Selection of Irish Cheeses served with Crackers
€9.65

(V) Vegetarian (CO) Coeliac option available on request (C) Coeliac / Gluten Free
Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M, Soybeans = S, Peanuts = P,
Nuts = N, Milk = MK, Celery = CY, Mustard = MD, Sesame Seeds = SS, Sulphites = SP, Lupin = L
If you have any food allergies or intolerances please make a member of staff aware when placing your order.
All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking

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.