

The Conall Cearnach

Restaurant



APPETISERS

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

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

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

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

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

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



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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

Roast Rump of Border Lamb MK, CY, SP
Gratin Potato, Leek Puree, Braised Red Cabbage with a Rich Port Jus

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 €5)

Supreme of Chicken and Morell Mushrooms MK, CY, SP
Supreme of Chicken sautéed with Sancerre Wine and Forest Mushrooms

Escalope of Steamed Atlantic Salmon C, F, N, MK, SP
Served over a Creamy mash with Mediterranean Prawns, Chablis and Lemon Beurre Blanc

Baked Fillet of Atlantic Hake F, MK, SP
Fricasse of New Potatoes, Green Peas and Chorizo

Spiced Vegetable Samosas & Onion Bhaji (V) G, N, MK
Red Lentil Dal, Mango Chutney, Mint Raita and Indian Salad

Spinach Ricotta and Herb Tortellini (V) G, N, MK
Served in a Prosecco and Fresh Herb Cream with Garlic Bread

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

Peanut Butter and Chocolate Lava Cake (CO) G, E, P, MK

Honeycomb Ice cream, Salted Caramel and Chocolate Sable Biscuit

Iced Mango Parfait (CO) G, E, N, MK

Rich and Creamy Mango Parfait served with Coconut Sorbet, Praline Biscuit Tuile and Fruit Salsa

Selection of Luxurious French Ice Cream (CO) G, E, N, MK, SP

Chef's Selection of Ice Cream on a Crisp Tuile Biscuit Basket

Lemon and Lime Chiffon Pie G, E, N, MK

Fresh Lemon and Lime Curd Tart, Soft Italian Meringue, Ice cream

Apple and Pistachio Filo Crumble G, E, N, MK

Bramley Apple, Vanilla and Pistachio nuts baked in crisp Filo Pastry

Creamed Cheesecake of the Day G, N, MK

Flavoured Cheesecake served with Fresh Fruits and Crème Anglaise

PRICE - THREE COURSE INCLUDING TEA OR COFFEE €45

(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.