

Conall Cearnach Restaurant

Table d'hôte Dinner Menu



Appetisers

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

Cavan Boilie Goat's Cheese in Katifi Pastry

Beetroot Yogurt, Candied Beetroot, Toasted Seeds and Rocket Salad

Line Caught Donegal Mackerel

Roast Red Pepper and Mango Salsa and Spinach

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

Chicken and Fine Herb Bon Bons

Chicken and Panko crumbed croquettes with Rocket Leaves, Roasted Pepper, Shallot and Tomato Chutney

Barbecued Pork Won Ton

Served with Asian Cucumber and Pepper Salad with Sweet Chilli Sauce



MAIN COURSE

Roast Cannon of Pork Fillet Diane

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

Pan Roasted Free Range Chicken

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

Roast Rump of Border Lamb

Served with Minted New Boiled Potatoes and Burgundy Jus enhanced with Redcurrants

Pan seared Fillet of Atlantic Monkfish

Served with Mousseline of roasted Aubergine, Olive Tapenade and herb Butter

Prime Irish Hereford Sirloin Steak

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

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

Baked Fillet of Atlantic Salmon

Pesto Mash with Chablis and Basil beurre blanc

Roasted Mixed Pepper and Chickpea Stir fry

Piquant Asian style Sweet and Sour Sauce with Steamed Rice

DESSERTS

Baked Belgian Chocolate Fondant (CO)

Served with Warm Chocolate Ganache and Red Berry Sorbet

Iced Mango Parfait (C)

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

Selection of Luxurious French Ice Cream (CO)

Chefs Selection of Creamy French Ice Cream on a Crisp Tuile Biscuit Basket

Forest Berry Pavlova (C)

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

Apple and Blackberry Crumble (CO)

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

Creamed Cheesecake of the Day

Flavoured Cheesecake served with Fresh Berries and Crème Anglaise

Freshly Brewed Cafetière of Coffee or Tea

Price - 3 Course including Tea or Coffee €43

Main courses are accompanied by vegetables and potatoes of the day

(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.