

## *Conall Cearnach*

*Conall Cearnach is a hero of the Ulaid in the Ulster Cycle of Irish mythology. Conall means "strong as a wolf" and Cearnach means "victorious".*

*It was he who was responsible for avenging the death of his friend and fellow warrior, the great Cúchulainn.*

*Conall was himself slain by the Connaught men, from the west of Ireland, who were mortal enemies of the men of Ulster in the 1st Century A.D.*

*The place at which he died is called Ballyconnell, it takes its name from the anglicised "Baile Chonaill", meaning the town of Conall. No doubt he put up a brave fight to the very end, since he was considered the foremost of the champions of Ulster, but was probably overcome by sheer weight of numbers.*

*He was alone and far from the assistance of his fellow Red Branch Knights when he died...*

## APPETISERS

*Golden fried Tipperary Brie Cheese* SP,MK,MD,N Pecan,G  
*Candied Pecans, Balsamic Cranberry and Armagh Apple Sauce*  
€12.50

*Oak Smoked Donegal Salmon and Peppered Mackerel Salad*  
,MK,F,SP,MD, G Wheat  
*Zingy Potato,Dill, crème fraîche,Swedish Red Onion Pickle, toasted Ciabatta*  
€11.50

*Crispy Spiced Pork and Chicken Won Tons* CY,SS,MD,G Wheat  
*Red Pimiento, Cucumber and Spring Onion Salad, Sweet Thai Dressing*  
€10.50

*Middle Eastern Spiced Lamb Koftas* CY,SS,MD,MK,G Wheat  
*Hummus,Mixed Leaves, Roasted Pepper dip and Mint Raita*  
€10.50

*Pearls of Cantaloupe and Galia Melon Exotic* SP  
*Coulis, Citrus and Tropical Sorbet*  
€10.50

*Fricassee of Pan Fried Tiger Prawns* MK,C,MD,P,G Wheat  
*Toasted Bruschetta, Chilli & Garlic Butter, Coriander and Micro Leaves*  
€13.00

*Freshly Prepared Soup of the Evening* MK,S,CY,Wheat  
*Served with Croutons and Herb Cream*  
€8.50



**Dear Valued Customer. In order to provide the best possible service for everyone, we unfortunately cannot split bills for large parties. Thank you.**

## MAIN COURSE

*Prime Irish Hereford Sirloin Steak* CY,SP,MK,N Pinenuts  
*Cooked to your liking with a choice of Brandy and Peppercorn Sauce or Garlic Butter Pont*  
*Neuf Potatoes, Pesto*

€31.00

*(If on a residential dinner package or Table d'Hôte menu – supplement €8)*

*McCarrons Pan Roast Pork Belly, Maple Candied Bacon* MK,CY,SP  
*Slow roasted Mc Carrons Pork, Hispi Cabbage Colcannon, Apple and Vanilla Puree, Cider Jus*

€27.10

*Pepper Beef Blade Steak, Crispy Onions* CY,SP,MK,N,G Wheat (co)  
*Fratherrblade steak cooked slowly in a rich Demi glaze, finished with Brandy Green Peppercorns and*  
*Dairy cream*

€27.10

*Roast Rump of Slaney Valley Lamb* MK,CY,SP  
*Fondant Potato, Glazed Chantenay Carrot, Garlic and Provencal Herbs*

€28.10

*Roast Thornhill Duck Breast, Sea Salt, Duck fat Roasty* CY,SP,MK  
*Honey and Butter roasted Peach, Merlot Jus*

€28.00



## MAIN COURSE

*Roast stuffed Breast of Monaghan Chicken, <sup>MK,CY,SP,</sup>  
Emmental Cheese garden Herb and local Mushrooms Sauce Diane*  
€26.00


*Rice Noodle Khoa Soi <sup>VO,S</sup>  
Grilled Tomato, Pineapple, Aubergine tossed in Sweet Khoa Soi Curry Sauce topped  
with Rice Noodle*  
€22.40

*Pan Seared Yellow Fin Tuna Fish <sup>F,SS,S</sup>  
Served Pink, Tropical Salsa , Garlic, Red Pimiento, fried Ginger, Soya , Citrus Glaze*  
€27.00

*Lough Duairt Poached Salmon Hollandaise <sup>F,MK,SP,E</sup>  
Steamed New Seasons Evesham Asparagus, Lakeland Butter Hollandaise*  
€27.00

*Grilled Goats Cheese and Crisp Potato Rosti <sup>(VO),MK,SP,MD</sup>  
Red Onion Marmalade and Spiced Tomato Relish, Micro Leaves*  
€22.50

*Vegetarian Menu is available on request*



## DESSERTS

*Vanilla Crème Brûlée* MK,E,SP,G, N,Almond (CO)  
*Ameretto Cookies, Vanilla Ice Cream and Fresh Berries*  
€8.90

*Selection of Luxurious Ice Cream* (CO),E,MK,SP, G, Wheat  
*Chef's Selection of Ice Cream, White Chocolate and Shortbread Crumb*  
€8.90

*Belgian Chocolate Lava Cake* E, MK, N, Pistachio  
*Warm Chocolate Fondant, Pistachio Ice Cream*  
€8.90

*Apple and Rhubarb Crumble* MK,E,G Wheat, N Almonds  
*Served with Vanilla Anglaise*  
€8.90

*Summer Peach Melba* E,MK,SP  
*Cinnamon Mousse, Fresh Raspberries Coulis and Dairy Ice Cream*  
€8.90

*Cheese and Biscuits* N,MK G Wheat  
*A Selection of Irish Cheeses served with Crackers*  
€11.50

*(If on a residential dinner package – supplement €3.00)*

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*Freshly Brewed Tea or Coffee - €4.10*

## *Beverage Menu*

Tea	€4.10
Tea for two	€6.20
Americano	€4.10
Cappuccino	€4.10
Mocha	€4.10
Latte	€4.10
Espresso	€4.10
Irish Coffee	€7.40
Bailey's Coffee	€7.40
French Coffee	€7.40
Calypso Coffee	€7.40

## *Allergen Information*

Celery = CY

Crustaceans = C

Eggs = E

Fish = F

Gluten = G (Wheat, Rye, Barley, Oats)

Lupin = L

Milk = MK

Molluscs = M

Mustard = MD

Nuts = N

(almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts,  
pistachio nuts, macadamia/Queensland nuts)

Peanuts = P

Sesame Seeds = SS

Soybeans = S

Sulphites = SP

(GFO – Gluten free option available on request)

All 14 allergens are openly used throughout our kitchen  
Trace amounts may be present at all stages of cooking

**If you have any food allergies or intolerances  
please make a member of staff aware when placing your order**