

CONALL CEARNACH RESTAURANT MENU

(Sample Menu, some items are subject to change on Daily Menu)

Appetisers

Oak Smoked Duck Salad

Thinly Sliced Smoked Duck, Mixed Endive, Cherry Tomato and Orange Salad with Citrus Dressing

€9.65

Freshly Prepared Soup of the Evening

Served with Croutons and Herb Cream

€7.25

Half Dozen Carlingford Oysters

Natural or Baked with Garlic, Soya, Ginger and Spring Onions

€12.95

Assiette Melon Exotic

Galia Melon, Papaya, Mango and Strawberries, Kiwi and Cassis Coulis

€10.00

Ham and Gruyere Cheese and Chive Croquettes

Swiss Cheese and Chive Croquettes served with a Piquant Tomato Chutney, Lambs Lettuce and Red Chard Salad

€9.65

Vietnamese Fried Imperial Rolls

Filled with Chicken and Pork, Vegetables, Ginger and Aromatic Spices served with a Sweet Pepper Sambal

€9.95

Symphony of Salmon and Baby Leaves

Salmon Parfait, Smoked Salmon Roulade and Hot Cured Salmon with Apricot Compote and Baby Leaf Salad

€10.95

A Crisp Salad of King Prawns

Pan-fried with Garlic and Pepino Peppers scented with Fresh Coriander

€12.35

Main Course

Prime Irish Sirloin Steak

Cooked to your liking served with a choice of Brandy and Peppercorn Sauce or Chasseur Sauce

€24.75

Prime Irish Fillet Steak

Cooked to your liking served with Pont Neuf Potatoes with Brandy and Peppercorn Sauce

€26.75

Crispy Roast Duckling

Scented with Cinnamon Spiced Apple Compote and Fruit Glaze

€23.95

Supreme of Chicken

Filled with Sausage and Herb Stuffing, Sancerre and Basil Cream

€21.95

Roast Rack of Border Lamb

Pistachio and Herb Crust, Spring Vegetables and Rosemary Jus

€25.95

Poached Atlantic Turbot Fillet

Steamed Mussels, Buttered Salt Marsh Samphire and Champagne Nage

€25.75

Baked Fillet of Seabass

Served with Whipped Herb Mash, Lump Crab, Chervil and Shrimp Bisque

€24.25

Lobster Thermidor

Fresh Donegal Lobster baked with Double Cream, Fresh Garden Herbs and Parmesan Cheese

€32.50

Vegetable Korma

Vegetables served in a Mild Curry of Coconut and Almonds, Steamed Jasmine Rice

€ 18.50

Red Lentil and Marjoram Lasagne

Scented with Reggiano cheese served with Garlic Bruschetta and Rockola

€ 18.95

Desserts

Orange and Grand Marniere Crème Brûlée

With Passion Fruit Sorbet

€7.25

French Golden Delicious Apple and Almond Jalouise

Apple and Frangipane baked in Puff Pastry with Vanilla Ice cream

€ 7.25

Milk Chocolate and Praline Mousse

Fresh Raspberries and Crème Anglaise

€ 7.25

Strawberries and Cream

New Season Strawberries served with Fresh Double Cream

€7.25

Baileys Cheesecake

Creamed Cheesecake scented with Baileys Liqueur

€ 7.25

A Selection of Irish and Continental Cheeses

Served with Assorted Biscuits

€ 9.25