

# The Conall Cearnach Restaurant

## **APPETISERS**

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

€8.25

*Chinese Style Chicken and Pork Won Tons* G,CY,MK,SP,E  
Sweet Chilli sauce and Asian Salad

€9.95

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

€10.50

*King Prawns with Garlic, Ginger and Chilli Butter* MK,C,G,MD  
Coriander and Endive Salad, Bruschetta

€12.00

(If on a residential dinner package or Table d'Hôte menu – supplement €4)

*Sweet & Sour Sesame Chicken Salad* G,N,MK,SP,MD

Spiced Chicken strips cooked in a light Batter served with a Piquant Glaze and Sesame Seeds and Salad

€10.75

*Oak Smoked Ballycotton Salmon* F,CY,MD,MK

Oak Smoked Ballycotton Thinly Sliced Shallot and Caper Dressing Wheaten Bread and Micro Leaves

€10.75

*Warm Brie and candied Pecan Nut Salad* CY,MD,MK,G

Cooleeney melted Brie in Panko Crumb, Plum Compote Micro Leaves and Dijon dressing

€9.00



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## MAIN COURSE

*Breast of Roast Blacklion Farm Duckling* SP,CY,MK  
Hedge Row Apple and Black Berry Gel, Herb Mash and Rustic Jus  
€27.85

*Roast Rump of Slaney Valley Lamb* MK,CY,SP  
Dauphinoise Potato, Root Vegetable Puree, Rich Port sauce  
€27.60

*Prime Irish Hereford Sirloin Steak* CY,SP,N  
Cooked to your liking with a Brandy and Peppercorn Sauce, Pont Neuf Potatoes  
€27.60  
(If on a residential dinner package or Table d'Hôte menu – supplement €6)

*Supreme of Chicken and Morell Mushrooms* MK,CY,SP  
Supreme of Chicken sautéed with Sancerre Wine and Forest Mushrooms  
€25.95

*Grilled Fillet of Loch Duart Salmon* F,MK,SP,MD  
Served with Vegetable Linguini, Champ Potato and Beurre Blanc  
€24.75

*Baked Atlantic Cod in Cheddar & Panko Herb Crust* F,MK,SP,  
Ratatouille Francoise, Lemon and Chive Butter  
€19.75

*Spiced Vegetable and Nut Roast Wellington, Macadamia Jus*  
(VG),N,CY,L,P  
Assorted Nuts, Apricot and Cranberries, Seeds, Cumin, Vegetables, Herbs and Chickpeas served  
with a Rich Shallot Burgundy and Macadamia Gravy  
€19.50

*Spinach Ricotta and Herb Tortellini* (V)G,N,MK,SP  
Served in a Prosecco and Fresh Herb Cream with Garlic Bread  
€19.50

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

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**

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**

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## DESSERTS

*Warm Belgian Chocolate Fondant* G,E,MK,SP  
**Delicate Chocolate Sponge with Melting centre served with Sorbet and Fresh Raspberries**  
€7.85

*Apple and Hazelnut Sponge Filo Tart* G,E,MK,N,SP  
**Caramelised Apple and Goats Cheese Mousse crowned with Apple Schnapps Sorbet**  
€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

*Slieve Russell Baked Alaska* E,MK,  
**Vanilla Genoise Sponge with Red Berry Compote and Ice cream baked in a Meringue Shell**  
G,E,MK,N  
€7.85

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

*New Seasons Wexford Strawberries* G,N,MK,SP  
**Dairy cream, Crisp Meringue and Strawberry Coulis**  
€7.85

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

**(If on a residential dinner package – supplement €3)**

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