

# Conall Cearnach Restaurant

(Sample Menu)

## APPETISERS

*A Warm Salad of Toasted Goats Cheese* SP,MK,MD,N  
with mulled Plum Compote, Baby Leaves Walnut Vinaigrette and Candied Pecans  
€10.50

*Pork and Apple Bon Bon with Clonakilty Pudding Salad* G,N,MK,S,SP,MD  
Mesclun Salad Leaves, Lardons, Apple Puree, Dijon and Cider Vinaigrette  
€10.50

*Crispy Spiced Duck and Ginger Dim Sum* CY,G,MD  
Red Pimiento, Cucumber and Spring Onion Salad, Sweet Thai Dressing  
€9.00

*Pearls of Cantaloupe and Galia Melon Exotic* SP  
Coulis, Orange Segments and Tropical Sorbet  
€9.00

*Éricassee of Pan Fried Tiger Prawns* MK,C,G,MD,S,P,E,M  
Toasted Bruschetta, Chilli & Garlic Butter, Coriander and Micro Leaves  
€12.00

*Freshly Prepared Soup of the Evening* G,MK,S,CY  
Served with Croutons and Herb Cream  
€8.00



**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,N,MK**

Cooked to your liking with a choice of Brandy and Peppercorn Sauce or Garlic Butter  
Pont Neuf Potatoes

€27.00

(If on a residential dinner package or Table d'Hôte menu – supplement €7)

*McCarron's Pork Fillet in Puff Pastry* **SP,MD ,CY,MK,E,G**

Parsley, Sage, Roast Shallot and Sausage Stuffing, Madeira Jus

€24.50

*Slow Roast Slaney Valley Lamb Rump* **MK,CY,SP**

Slow Roast Lamb Rump, Root Vegetables Hash, rich Port Sauce

€26.00

*Crispy roast Thornhill Duckling Clementine* **MK,CY,SP,G**

Black lion Duck, herb stuffing, Merlot, Orange and Lemon Jus

€26.00



## MAIN COURSE

*Supreme of Monaghan Chicken and Forest Mushrooms* MK,CY,SP  
Supreme of Chicken sautéed with Sancerre Wine and Forest Mushrooms  
€25.00

*Chorizo and Spinach Penne Pasta* MK,CY,G,SP,E  
Chorizo and Tomato cream, Basil, Parmesan and Garlic Bread  
€19.50

*Panfried Fillet of Goatsbridge Trout* F,MK,SP  
Buttered Sprue Asparagus, Concasse and Chive Beurre Blanc  
€26.00

*Soya Glazed Spiced Nut Roast and Rosti Stack* (V)G,N,MK,SP  
Fondant Sweet Potato, Manchurian Soya and Chilli Glaze  
€19.50

*Vegetarian Menu is available on request*



## DESSERTS

*Peach Melba with Cinnamon Mousse* MK,SP  
Served with Cream and Raspberry Sauce  
€8.50

*Selection of Luxurious Ice Cream* (CO) G,E,MK,SP  
Chef's Selection of Ice Cream, White Chocolate and Shortbread Crumb  
€8.50

*Warm Pear, Toffee and Almond Tart* E,MK,N,G  
Sablée Pastry, Frangipane and Ice Cream with Forest Berries  
€8.50

*Belgian Chocolate Lava Cake* E,MK,N,SP  
Served with Baileys and White Chocolate Sauce and Hazelnut Ice Cream  
€8.50

*Cherry Eton Mess with Poppy Seed Meringue* MK,SP,E  
Served with Chantilly Cream and Cherry Compote  
€8.50

*Cheese and Biscuits* G,N,MK  
A Selection of Irish Cheeses served with Crackers  
€9.80  
(If on a residential dinner package – supplement €2.50)

  
Freshly Brewed Tea or Coffee

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**