



# CEDARS

RESTAURANT

## BEGIN WITH...

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### **ROAST CELERIAC SOUP | €13**

Roast Chestnut, Dill Olive Oil, Marinated Apple & Orange, Poppyseed Brioche 1,3,7,9,

### **DONEGAL BAY "SILKE WHISKEY" SMOKED SALMON | €19**

Salt Baked Beetroot Terrine, Lumpfish Caviar, Gherkin, Lemon & Saffron

Cream 1, 4, 7, 9, 11,12

### **SALAD OF PINK PRAWNS | €20**

Lemon Marinated Prawns, Green Endive, Red Chilli, Coriander, Sun-Dried Tomato, Avocado

Guacamole, Bisque & Curry Mayonnaise 1, 2, 3, 4, 9

### **SILVERHILL DUCK PITHIVIER | €18**

Confit Duck Leg, Durrus Cheese, Fermented Black Berries, Caramelized Shallots, Irish whiskey

Cream Sauce, Wild Garlic Oil 1,3,7,9,12

### **PAN-SEARED SCALLOPS | €28**

Saffron Layered Potato, Black Pudding Palmier, Champagne & Leek Velouté,

Shaved Cauliflower 1, 3, 4, 7, 9, 12, 14

(Inclusive supplement €10)

### **VEGAN FETA CHEESE SALAD | €14**

Lemon Mayonnaise, Celery Chards, Candied Hazelnuts, Bramley Apple & Red Grapes

6, 8b, 9

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#### **ALLERGENS**

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soy 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11, Sulphur Dioxide 12, Lupin 13, Molluscs 14  
8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts

## FOLLOWED BY...

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### **ALBATROSS FISH OF THE DAY | €40**

Leek & Potato Terrine, Marinated Prawn, Yellow Courgette, Dill Cream Sauce, Red Endive

2, 4, 7, 9, 12

### **FEATHER BLADE OF IRISH BEEF | €36**

Savoy Cabbage & Mustard Croquette, Rosemary Confit Carrot, Roast Celeriac Puree, Green Peppercorn

Aioli & Guinness Jus

1, 3, 7, 9, 10, 12

### **SUPREME OF GLIN VALLEY CHICKEN | €36**

Roast Carrot Puree, Scallion, Chorizo Parmesan Crisp, Shallot & Tarragon Butter, Red Wine Jus

1, 7, 9, 12

### **FILLET OF PRIME IRISH BEEF | €48**

Roast Swede Puree, Parma Ham, Garlic & Bay Leaf Aioli, Wild Mushroom Duxelle Pie, Crispy Parsley

1, 3, 9, 12

(Inclusive supplement €15)

### **PAN-ROASTED SILVERHILL DUCK BREAST | €41**

Orange & Coriander, Fennel Jam, Vanilla Cauliflower Puree, Marinated Beetroots, Candied Hazelnut

7, 8b, 12

### **VEGAN CELERiac STEAK | €28**

Green Peppercorn Sauce, Truffle Fries & Dressed Seasonal Leaves

6, 9, 12

## ALL SIDES €6

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(inclusive supplement €6)

Hand-cut chips, Pesto & Parmesan 7,8I,12

Skinny Fries, Truffle Aioli & Parmesan 3,7,12

Beer-Battered Onion Rings 1,3,12

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## FINISH WITH...

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### TIRAMI-CHOUX

Mocha Ice Cream, Kahlua Crème Patisserie  
1,3,7,8

### CHOCOLATE HAZELNUT & PASSIONFRUIT CREAMEUX

Mango Sorbet & Chocolate Soil  
1,3,6,7,8

### BUTTERMILK PANNA COTTA

Banana & Redcurrant Sorbet, Banana Cake,  
Caramelized Oats, Dulce De Leche  
1,3,7

### RUM BABA

Rum-Soaked Sponge, Spiced Pineapple,  
Coconut Sorbet & Vanilla Rum Syrup  
1,3,7

### SELECTION OF IRISH & CONTINENTAL CHEESE

1,3,7,8

**ALL DESSERTS | €15**

## DESSERT WINES...

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DOW'S NIRVANA 'CHOCOLATE' PORT | €9.50

DOW'S TAWNY PORT 10YO | €14.50

GRAHAMS TAWNY PORT 20YO | €17

CHATEAU BARBIER SAUTERNES | €12.50

## SPECIALITY COFFEES...

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CLASSIC IRISH  
CALYPSO  
BAILEYS  
FRENCH

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