



CEDARS RESTAURANT

Á LA CARTE MENU

BEGIN WITH...

Artichoke velouté, pear, truffle and rosemary 7 9	€12
Chicken and mushroom terrine, mushroom ketchup and toasted sour dough 1 3 7 9 12	€14
Donegal crab tartlet, confit leek and pine nut 1 2 3 4 7 8 10 14	€16
Cured salmon, sorrel bonne femme, beetroot and smoked trout roe 2 4 6 7 9 12 14	€14
Roast foie gras, apple tart tatin, hazelnut and chive 1 7 8 9 12	€16
Potato terrine, cheese and wild garlic 3 7	€14

WINE PAIRINGS...

Two course wine pairing €24

Three course wine pairing €30

ALLERGENS

Gluten¹ Crustaceans² Eggs³ Fish⁴ Peanut⁵ Soy⁶ Milk⁷ Nuts⁸ Celery⁹ Mustard¹⁰ Sesame¹¹
Sulphur Dioxide¹² Lupin¹³ Molluscs¹⁴



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FOLLOWED BY...

Mushroom ravioli, broad bean and baby gem, parsley potage	1 3 7 9	€28
Roast pollock, mussel and smoked bacon chowder	2 4 7 9 12 14	€30
Market fish, chicken and onion tart, broccoli, bouillabaisse au beurré	1 2 4 7 8 9 12 14	€MP*
Glin Valley Irish chicken, cauliflower risotto, tipsy grapes and truffle	7 9 12	€32
Fillet of beef, English onion, beef ragu, cavalo nero and bordelaise <i>(Inclusive supplement €8)</i>	1 7 9 12	€40
Keith Moore Ballinamallard duck, duck leg Tourte, aubergine, pea and bacon	7 9 10 12	€36

All main courses are served with seasonal vegetables and potatoes

* Market Price

OUR SUPPLIERS

Albatross Seafood, Aurivo (Donegal Creameries), Doherty Roe Fruit & Vegetables
Donegal Craft Bakery, Donegal Rapeseed Oil Company, Eddie Walsh & Son's Butchers Glenborin Eggs, La
Rousse Foods, Lynas Foods, Pallas Foods



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"I can resist anything, except temptation" - Oscar Wilde

FINISH WITH...

Raspberry soufflé, vanilla ice – cream ③ ⑦	€12
Strawberry and elderflower parfait, yogurt and sorrel ③ ⑦	€12
Cherry, coconut and white chocolate delice ③ ⑦ ⑥ ⑧	€12
Espresso martini crème brûlée, malt cracker ① ③ ⑦	€12
Chocolate, hazelnut and Tonka ① ③ ⑦	€12
Selection of Irish and continental cheese ① ③ ⑦ ⑧	€18

DESSERT WINE SUGGESTIONS

Dow`s Nirvana "Chocolate" Port €9.50
Dow`s Tawny Port €14.50
Kracher Cuvee, Auslesse €11
Chateau Barbier, €12.50 Sauternes

SPECIALITY COFFEES €9

Classic Irish
Calypso
Baileys
French

AFTER DINNER COCKTAILS €11.20

Grasshopper Martini
Passion Fruit Martini
Espresso Martini