



# CEDARS

RESTAURANT

## BEGIN WITH...

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### Garden Vegetable Soup

Focaccia Croutons, Herb oil | 1, 7, 9, 12

### Classic Prawn Cocktail

Baby Prawns, Brandy Marie Rose Sauce, Crispy Lettuce | 2, 10, 12

### Vol Au Vent Puff Pastry

Creamy Chicken & Mushroom Velouté, Baby Leaves | 1, 3, 7, 12

### St Tolas Goats Cheese

Salt Baked Beetroot, Pesto, Mixed leaves, Granny Smith, Candied Hazelnut | 6, 8, 9

## FOLLOWED BY...

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### Fillet of Salmon

Champagne Velouté | 4, 7, 8, 9, 12

### Supreme of Cornfed Chicken

Cognac Sauce | 7, 9, 12

### Roast Sirloin of Prime Irish Beef

Yorkshire Pudding, Red Wine Jus, Horseradish Cream | 1, 3, 7, 9, 12

### Free-Range Roast Stuffed Turkey & Ham

Honey & Mustard Glazed Chipolata, Stuffing & Roast Jus | 1, 7, 8, 9, 12

### Wild Mushroom Pappardelle

Sundried Tomato, Spinach, Parmesan, Basil | 1, 3, 7

*Above Served with Seasonal Vegetables & Potatoes*

## FINISH WITH...

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**Warm Apple Pie** Vanilla Ice Cream, Anglaise Sauce | 1, 3, 7,

**Passionfruit Panna Cotta** Mango Sorbet | 7

**Chocolate Fudge Cake** Salted Caramel Ice Cream, Raspberry | 1, 3, 7

**Strawberry Cheesecake** Rum & Raisin Ice Cream 1,3,7

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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