

Sunday Lunch at



CEDARS RESTAURANT

Begin with...

Potato & leek velouté, confit egg yolk

Chorizo salad, crisp cos lettuce, croutons, Caesar dressing

St. Kevin's brie & caramelised red onion tart, pickled shallot salad

Gin cured salmon, crème fraiche and beetroot, pumpernickel croute

Duck liver parfait, plum & raisin brioche

Followed by...

Roast sirloin of beef, buttered mash potato, confit shallot, Yorkshire pudding, red wine gravy

Walshe's pork belly, roast carrot, pickled mustard, sherry jus

Breast of chicken, broccoli puree, tender stem broccoli, roast hazelnuts, onion jus

Market fish, pomme puree, chive bonne femme, curly kale

Risotto, pea, spring onion, aged parmesan, poached egg

Finish with...

Rhubarb & raspberry trifle

Tonka bean parfit, cherry & walnut cake

Chocolate fondant tart, salted caramel ice-cream

Vanilla panna cotta, macerated strawberries, toasted honey oats

Selection of ice cream, caramel sauce

SAMPLE MENU

€35 per adult | €12 per child for two courses