



CEDARS RESTAURANT

À LA CARTE MENU

BEGIN WITH...

Forest mushroom velouté, brioche croutons, fresh tarragon, brown and white shimeji, parmesan snow and truffle vinaigrette **7 9**

Whiskey cured salmon, salt-baked beetroot, lemon & dill mousseline **4 7 10**

Thyme & garlic roasted chicken Caesar salad, sourdough crotons, baby gen, parmesan cheese, bacon **1 3 10 12**

St Tolas goats' cheese, apple & beetroot butter, pesto, mixed leaves, granny smith apple, candied hazelnut **7 8 12**

FOLLOWED BY...

Roast sirloin of prime Irish beef, celeriac puree, Yorkshire pudding, mushroom duxelles & red wine jus **1 3 7 9 12**

Galantine of free-range turkey
baked Donegal ham, honey & mustard glazed chipolatas, stuffing & roast jus **1 7 8 9 12**

Market fish
garden peas, pancetta, grilled baby gems, champagne velouté, marinade prawns **4 7 8 9 12**

Chicken supreme
confit swede, spring onion, confit shallot, chicken jus **1 7 9 12**

Winter roast vegetable ravioli
oriental vegetables, ponzu dressing, curry velouté **1 3 7 9**

Served with vegetables & potatoes

FINISH WITH...

Eton mess, lemon meringue & mixed berry **3 7**

Sticky toffee pudding, caramel sauce, honeycomb ice cream **3 7**

Almond raspberry tart, mango sorbet **1 3 7 8**

Warm apple & blackberry crumble, vanilla ice cream & sauce anglaise **1 3 7**

ALLERGENS

Gluten **1** Crustaceans **2** Eggs **3** Fish **4** Peanut **5** Soy **6** Dairy **7** Nuts **8** Celery **9** Mustard **10** Sesame **11**
Sulphur Dioxide **12** Lupin **13** Molluscs **14**