



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

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