

CEDARS

RESTAURANT

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

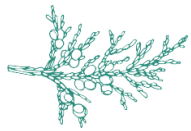
oriental vegetables, ponzu dressing, curry velouté

1,3,7,9

SERVED WITH VEGETABLES & POTATOES

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



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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