



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 **4 7 10**

Salt Baked Beetroot, Lemon & Dill Mousseline

Thyme & Garlic Roasted Chicken Caesar Salad **1 3 10 12**

Sourdough Crotons, Baby Gen, Parmesan cheese, Bacon

St Tolas Goats Cheese **7 8 12**

Apple & Beetroot Butter, Pesto, Mixed Leaves, Granny Smith Apple, Candied Hazelnut

FOLLOWED BY...

Roast Sirloin of Prime Irish Beef, **1 3 7 9 12**

Celeriac Puree, Yorkshire Pudding, Mushroom Duxelle & Red Wine Jus

Galantine of Free-range Turkey, **1 7 8 9 12**

Baked Donegal Ham, Honey & Mustard glazed Chipolatas, Stuffing & Roast Jus

Market Fish **4 7 8 9 12**

Garden Peas, Pancetta, Grilled Baby Gems, Champagne Velouté, Marinade prawns

Chicken Supreme **1 7 9 12**

Confit Swede, Spring Onion, Confit Shallot, Chicken Jus

Winter Roast Vegetable Ravioli **1 3 7 9**

Oriental Vegetables, Ponzu Dressing, Curry Velouté

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**