

Cedarroom Restaurant A la Carte Dinner Menu

Starters

Seared Scallop

With Green Pea Puree & Sweet Corn Salsa

€9.00

Wild Mushroom Risotto

Finished with Parmesan Cheese

€7.95

Smoked Duck Breast

With Cucumber & Bean Sprout Salad, Mango & Hoi Sin Dressing

€8.50

Warm Goats Cheese in a Sun Dried Tomato Crust

Black Olive Tapenade & Rocket Pesto

€7.75

Seafood Chowder

€6.50

Chilled Watermelon

Strawberry & Apple Salsa, Passion Fruit Sorbet

€6.95

Tian of Crab

With Baby Pineapple, Lemon & Caper Emulsion

€6.95

Cream of Butternut Squash Soup

€5.75

Smoked Chicken Caesar Salad

€7.75

Main Course

Confit of Duck

With a Scallion Mash, Hoi Sin & Orange Sesame Dressing
€23.00

Supreme of Chicken

Stuffed with Fontina Cheese and Parma Ham on a Lemon & Thyme Risotto
€18.50

Prime Irish 10oz Sirloin Steak

With Caramelized Red Onion Marmalade & Pepper Sauce
€25.00

Pappardelle Pasta, Char Grilled Marinated Vegetables

Finished with a Parmesan Sauce
€18.50

Pan Roasted Fillet of Beef

With Caramelized Shallots & Portobello Mushrooms with Tarragon Jus
€27.50

Pan fried Seabass

With Rocket Salad Sun Dried Tomatoes Chorizo, drizzled with Goat Cheese Cream
€22.00

From the Woodburning Oven....

Pan Roasted Cod

With Char Grilled Vegetables, Broad Beans & Rocket Pesto
€22.00

Roasted Whole Baby Chicken

With Tarragon Jus, Scallion Mash & Smoked Pancetta
€23.00

Baked Seabream

With Razor Clams, Wrapped in Banana Leaf with Tahini Paste, Wasabi & Ginger Dressing
€24.95

All Main Courses served with Chefs Vegetables & Potatoes

Side Orders

Home Fries	€3.50	Scallion Mash	€3.25
Tossed Side Salad	€3.25	Baby Mint Boiled Potatoes	€3.25
Creamed spinach	€3.25		

Desserts

Warm Chocolate Fondant

With Vanilla Pod Cream and Caramel Sauce
€6.95

Selection of Ice Cream

€6.50

Pavovla with Seasonal Mixed Berries

€6.50

Caramelized Lemon Tart

€5.95

Apple Tart

With Cinnamon Ice Cream
€6.50

Baked Baby Pineapple

With Tropical Fruit Glazed in a Marsala Sabayon
€6.95

Selection of Freshly Brewed Teas & Coffees