

CEDAR RESTAURANT

menu

STARTERS

CHEF'S SOUP OF THE DAY 6.95

served with house rustic brown bread (1a,7,9)

WILD GARLIC MUSHROOMS 8.50

pan fried garlic mushrooms served on toasted brioche with tomato and mint relish, rocket salad, shaved parmesan and pesto (1a,3,7,8,10)

KILLESCHIN CHICKEN CAESAR SALAD 10.50

baby gem lettuce, bacon, pine nuts, shaved parmesan, house caesar dressing and piri-piri chicken served with garlic ciabatta (1a,3,4,7,8,10)

CHICKEN AND WILD MUSHROOM VOL-AU-VENT 8.95

diced chicken in white wine mushroom sauce, served on a puff pastry case and garnished with sakura mix (1a,3,7,12)

BEETROOT & PINK GIN CURED SALMON 12.50

served with dill and honey dressing, avocado mousse, french baguettes and garnished with sakura mix (1a,4,10,12)

MAIN COURSES

PRIME IRISH 8OZ STRIPLOIN STEAK 29.50

served with sautéed onions and mushrooms, confit cherry tomato, house side salad, chunky chips and your choice of brandy peppercorn sauce or garlic butter (7,9,12)

THYME INFUSED CHICKEN SUPREME 18.95

served with gratin potato, creamy spinach, veloute green peppercorn sauce (7,12)

GRILLED FILLET OF SEABASS 23.50

served with rich tomato sauce and a trio of beans ragu and garnished with baby rocket, capers, pesto and shaved parmesan (4,7,8)

SPINACH & RICOTTA TORTELLINI 16.50

spinach and ricotta cheese filled pasta, baby rocket, pesto, shaved parmesan, creamy rich tomato sauce (1a,3,5,7,12)

WICKLOW RUMP OF LAMB 32.50 (SUPPLEMENT 10 EURO)

an infused garlic and rosemary rump of lamb, served with champ mash, fine beans and a lemon and thyme jus, cooked medium well only (7,9,12)

DESSERTS

PEACH & CUSTARD CRUMBLE 8.50

a shortbread pastry filled with peach and custard, and topped with almond crumbserved with crème anglaise and vanilla ice cream (1a,3,7,8)

CHEESECAKE OF THE DAY 8.50

served with fresh whipped cream and coulis (1a,3,7,8,12)

CHOCOLATE FONDANT 8.50

served with rum and raisin ice cream, fresh whipped cream and chocolate sauce (1a,3,7,8,12)

FRESH BERRIES PAVLOVA 8.50

served with fresh berries and coulis (3,7)

Allergen Index: 1. Crustaceans, 2. Molluscs, 3. Fish, 4. Peanuts, 5. Nuts, 6. Cereal containing gluten, 7. Milk milk products, 8. Soya, 9. Sulphur dioxide, 10. Sesame seeds, 11. Eggs, 12. Celery & celeriac, 13. Mustard, 14. Lupin. Although all due care is taken during meal preparation, cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.



KILLESHIN
HOTEL & LEISURE CLUB

