


2012

La Cascade Restaurant at the Sheen Falls Lodge Hotel Dinner Menu, Winter, 2012

Sheen Falls Hotel

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Three Courses €65.00

Two Courses €52.50

Starters

Chestnut Farfalle
Wild Mushroom Sauce with Cranberries
Pata Negra Ham

Kohlrabie Soup
Truffle Brioche

Crab Bake with Garlic Sautéed Crab Claws
Endive Salad, Saffron Aioli and Bitter Orange Sauce

Home-Smoked Salmon and Citrus Marinated Sea Trout
Crispy Coriander Sesame Flat Bread with Fresh Horseradish

Pigeon Breast
Orange Lentil Sauce and Winter Salad

Confit Pork Belly and Black Pudding
Pear Vanilla Compote and Jus
Liquorish Yoghurt

Middle Course

Sorbet of the Day (*)
€4.50

Main Courses

Pan-Fried Hake with Grilled King Oyster Mushroom
Thyme Risotto, Devil on Horseback

Fillet of Beef with Sautéed Artichoke
Pommes Dauphine and Red Wine Jus

Pheasant Breast en Paupiette with Sea Buckthorn Sauce
*Savoy Cabbage and "Spätzle"
Cep Mushrooms*

Venison Medallion with Cherry Crust
Braised Venison Haunch
Oven Roast Pumpkin and Bread Dumpling

Pan-Fried Cod Fillet
*Beetroot Tarragon Sauce, Bacon Lardons
Sweet Potato Rosti and Winter Vegetables*

Tandoori Chicken and Chicken Crocket
*Oriental Pilaf Rice
Roasted Root Vegetable Tartare*

We politely ask that all mobile phones be switched off

Desserts

Sour Cherry and Dark Chocolate Comma
Sorbet, Compote and Chocolate Mousse

Irish Whiskey and Golden Raisin Crème Brulée
Guinness Ice Cream

Ginger Pudding with Caramelised Pear
Iced Quince and Mascarpone Cream

Coconut Rice Pudding with Mango Sorbet
Spicy Pineapple Basil Salsa

Fig Beignets
Fromage Blanc Mousse and Berry Compote

Taste of Irish Farmhouse Cheese
(From our Cheese Trolley accompanied by
Biscuits and Spiced Fruit Bread)

There is no Service Charge at Sheen Falls Lodge
Gratuities are at your discretion.

When dining on a “Dinner Inclusive” package,
you can choose from any of the above dishes

Vegetarian Menu

Starters

Chestnut Farfalle
*Wild Mushroom Sauce with Cranberries
and Rocket Salad*

Kohlrabie Soup
Truffle Brioche

Baked Tempura Vegetables
*Saffron Aioli and Bitter Orange Sauce
Endive Salad*

Main Courses

Pan-Fried Tofu with Grilled King Oyster Mushroom
Thyme Risotto

Organic Poached Egg
*Beetroot Tarragon Sauce
Sweet Potato Rosti and Winter Vegetables*

Oven Roast Pumpkin Oriental Pilaf Rice
*Roasted Root Vegetable Tartare, Sautéed Mushrooms
Yoghurt Mint Sauce*

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