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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