


2012

Restaurant Lounge at the Sheen Falls Lodge Hotel, Dinner Menu, 2012

Sheen Falls Lodge Hotel

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Sheen Falls Lodge Hotel, "Restaurant Lounge at the Sheen Falls Lodge Hotel, Dinner Menu, 2012" (2012). *Menus of the 21st Century*. 32.
<https://arrow.tudublin.ie/menus21c/32>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)

Restaurant Lounge Menu

2 Course Menu €35.00

3 Course Menu €45.00

Starters

Steamed Kenmare Bay Mussels *with Leek and Onion Broth* Starter (650gr)
Main (1300gr)

½ dozen Kenmare Bay Oysters *served with Fresh Lemon and Shallot Vinegar*

Twice Baked Cheese Soufflé
With Summer Leaves and Marinated Red Cabbage (V)

Fresh Sheen Falls Lodge Smoked Irish Salmon *with Horseradish Cream*

Traditional Caesar Salad *with Croutons, Bacon Lardons and Parmesan Shavings*
Available with Chicken Breast

Soup of the Day (V)

Main Courses

8 oz Fresh 100 % Irish Beef Burger *served in a Bap with
Farm House Greek Salad and French Fries (Served Well Done)*
Regular or with Cheese

Irish Lamb Shank Braised *served with Mashed Potatoes*

Roast Breast of Chicken *with Creamed Wild Mushrooms, Orzo Pasta and Herb Oil*

Fish of the Day *served with Vegetable Ratatouille and Seasonal Greens*

10 oz Sirloin Steak *with Red Wine Shallot Jus and Sautéed Mushroom
served with Fries*

Spaghetti Pasta *served with a choice of Tomato Sauce, Pesto Genovese
or Bolognese*

Additional Side Dishes

€ 3.50 each

Baked Potato with Chive Crème Fraiche

Corn on the Cob with Herb Butter

Garlic & Cheese Gratin Potato

Seasonal Mixed Vegetables

Portion of Boiled Potatoes

Seasonal Mixed Salad

Fries

Desserts

Strawberry Rhubarb Compote *with Vanilla Panna Cotta*

Crème Brulée *with Ginger Ice Cream*

Warm Apple Strudel *with Vanilla Ice Cream*

Vanilla Ice Cream *with Hot Chocolate Sauce*

Irish Farm House Cheese Plate

Tea and Coffee

Selection of Loose Tea

Irish Breakfast Tea

Earl Grey

Mokalbarie

Light & Late (Decaffeinated)

Greenleaf (Green Tea)

Jasmine Gold

Moroccan Mint (Peppermint)

Sweet Camomille Blossoms

Verbena

Rooibos Vanilla

Selection of Coffee

Freshly Brewed Coffee or Decaffeinated

Espresso, Cappuccino, Latte