2012

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

Sheen Falls Lodge Hotel

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Restaurant Lounge Menu

2 Course Menu €35.00
3 Course Menu €45.00

Starters

Steamed Kenmare Bay Mussels with Leek and Onion Broth

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 Bolognaise
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