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2012

## Cherry Tree Restaurant: Early Bird Menu

Cherry Tree Restaurant, Ballina

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Cherry Tree Restaurant, Ballina, "Cherry Tree Restaurant: Early Bird Menu" (2012). *Menus of the 21st Century*. 65.

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### Early Bird Menu 6pm to 9pm Wednesday to Thursday 6pm to 7.30pm Friday and Saturday

Soup of the Day with Home Made Breads

Fried Calamari with Spicy Tomato Sauce and Lemon Mayonnaise

Warm Goats Cheese Crostini with Sundried Tomato Pesto and Roasted Beetroot Dressing

Angel Hair Arriabiata with Chili, Tomato, Garlic, Baby Spinach and Parmesan Cheese

Warm Chorizo Sausage Salad, Organic Leaves, Parmesan and Garlic Croutons

Pan Fried Fillet of Sea Trout served with Dill Mash and Oriental Spring Onions

Pan Roast Breast of Chicken with Field Mushroom Risotto, Organic Leaves and Thyme Jus

Tortelloni with Gorgonzola Cream, Black Olives Sundried Tomatoes and Parmesan Cheese

Braised Beef in Guinness with Mushrooms, Champ Mash and Crispy Puff Pastry

Pan Roasted Sirloin Steak with Homemade Chips, Roasted Pepper, Garlic Butter and Basil Salsa Verde

(€5 supplement)

All Main Course are served with Market Vegetables and New Potatoes

#### Desserts

Warm Apple and Cinnamon Sponge with Caramel Sauce and Vanilla Ice Cream

Warm Chocolate Brownie with Chocolate Sauce and Mint Ice Cream

Warm Apple and Raspberry Almond Crumble with Vanilla Cream

3 courses €26 / 2 courses €21