

2012

## Cherry Tree Restaurant: Five Course Set Dinner Menu 28th. December, 2012

Cherry Tree Restaurant

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## 5 Course Set Dinner Menu €35

A Little Cup of Homemade Soup  
With Homemade Breads

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Warm Asparagus Bundles with Parma Ham, Organic Salad Leaves  
Parmesan Cheese and Truffle Dressing

Fried Crab Spring Rolls with Chili Jam, Mango Salsa  
Organic Lettuce Leaves and Basil Dressing

Warm Bluebell Falls Goats Cheese Crispy Sandwich  
with Honeyed Fig, Grapes and Serrano Ham

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Homemade Sorbet

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Pan Fried Fillet of Silver Hake with Chick Pea and Chorizo  
Ragout, Baby Spinach, Basil Salsa Verde and Lemon Chili Olive Oil

Roasted Breast of Free Range Chicken with Prawn, Saffron,  
Garden Pea Risotto, Crispy Pancetta and Sauvignon Blanc Foam

Roast Breast of Pheasant Wrapped in Pancetta with Celeriac Mash,  
Herb Dumpling, Braised Red Cabbage and Juniper Jus

Pan Roasted Sirloin Steak with Roasted Garlic Mash, Glazed  
Caramelized Red Onions, Chanterelle Mushrooms, Merlot Thyme  
Jus

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### Dessert Menu

Choose one from our selection of Desserts  
Tea or Freshly Ground Coffee

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