


2012

## Cherry Tree Restaurant: Set Dinner Menu 27th. November, 2012

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**Warm Asparagus Bundles**

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

€7.50

**Crab Spring Rolls**

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

€8.00

**Curry Veloutè of West Coast Shellfish**

A Curry Veloutè of white wine steamed Mussels and Prawn with  
A caramelized Scallop and Nagè of Vegetables

€ 9.00

**Crispy Duck Leg Confit**

With Oriental Stir Fried Vegetables and  
Roasted Sesame and Ginger Dressing

€8.00

**Warm Bluebell Falls Goats Cheese**

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

€7.50

**Tortelloni au Gratin**

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

€7.50



**Risotto of Wild Forest Mushrooms and Grilled Asparagus**

Risotto of Wild Forest Mushrooms, Grilled Asparagus, Garden Peas,  
Oven Dried Tomatoes with Organic Leaves and Truffle Dressing.

€16

**Roast Barbarie Duck Breast**

Roasted Breast of Barbarie Duck with Sautéed Pak Choy  
Plum Relish, Sweet Potato Crisps, Ginger and Soya jus.

€23.00

**Fillet of West Coast Monkfish**

Roast Fillet of Monkfish with sautéed Sweet Potatoes, Pancetta,  
Roasted Bell Pepper, Organic Baby Spinach and Curry Froth.

€25.00

**Roast Loin of Wild Dromoland Venison**

Pan Roasted Loin of Venison served with Celeriac Mash, Cox's Apple Soubise  
Roasted Root Vegetables, Damson and Juniper Jus

€25.00

**Dry Aged Tipperary Angus Fillet of Beef**

Pan Roasted Fillet of Tipperary Beef with Horseradish Mash  
Balsamic Glazed Red Onions, Parsnip Puree and Merlot Thyme Jus.

€27.00

(Please allow 30 minutes cooking time for well done meats)

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\* Main Courses are served with Seasonal Vegetables and Baby Potatoes