


2017

## The Fatted Calf Dessert Menu 2017

The Fatted Calf

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## Menu

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Church Street, Athlone Westmeath's Multi-Award winning Restaurant

# Dessert Menu



## Desserts

### Desserts

Grilled clementine Pavlova, pomegranate, blood orange cream **€7.50 (MK, E)**

Apple and cinnamon tarte tatin, maple mascarpone cream (*Please allow 8 mins*) **€7.50 (G, MK)**

Flourless sticky toffee date pudding, poached new season rhubarb, sesame crumble **€7.50 (N, SS)**

Warm orange chocolate fondant, honeycomb and honeycomb ice cream (*Please allow 10 mins*) **€7.95 (G, MK)**

The Fatted Calf crème brûlée, salted caramel doughnut €7.95 (*MK, G – doughnut*)

**Cheeseboard €10.50**

Artisan and slow food Irish cheeses served with homemade stone-fruit chutney, Sheridan's crackers and The Foods of Athenry toast

**Bellingham Blue, Co. Louth** (*firm natural rind, strong flavoured blue cheese*)

**Cooleeney, Co. Tipperary** (*medium strong camembert*)

**Oak smoked Gubbeen, Co. Cork** (*semi-soft, nutty, mature, gently oak smoked*)

**Mossfield Farm, Co. Offaly** (*organic, raw milk, nutty flavour*)

**HOT BEVERAGES**

Tea	<b>€2.50</b>
Coffee / Americano	<b>€2.50</b>
Espresso	<b>€2.50</b>
Latté / Cappuccino	<b>€3.00</b>
Double Espresso	<b>€3.50</b>
Hot Chocolate and marshmallows	<b>€3.50</b>

**Solaris organic tea €2.80**

Earl Grey / Darjeeling / Peppermint delight / Jasmine green tea / Chamomile / Rooibos chocolate chai / Chunmee green tea

**Photo**

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## Our suppliers:

### John Stone Beef

Suppliers of top quality Irish Beef and lamb

John Stone comes from a very long line of butchers and has been at the forefront of gourmet meat production for almost fifty years. Mastering his trade as a butcher early on in his career provided the necessary hands on knowledge to provide a top class service to the catering trade in the UK, when he took over his father's business Russell Meats in 1974. Realising that there was a growing market for quality meat in Europe he joined forces with William Donald, who owned an export approved slaughterhouse and cutting room, and together they launched Donald Russell. Quickly gaining a reputation for gourmet meats of unsurpassed quality, they began to supply a growing number of customers in highly reputed restaurants and hotels around the globe, from Brenners Park in Germany to Raffles Hotel in Singapore and The Grand Hotel in Monte Carlo.

John formed the National Association of Catering Butchers and was the founder chairman for 14 years. He has co-authored 'The Meat Buyers Guide' which helped streamline and formalise cutting specifications within the catering industry. This, along with other achievements, has gained him an MBE from the Queen of England for his services to the meat industry.

John has built his reputation on the combination of traditional specialist butchering skills, market driven service and continual business innovation that has become his trademark. Following the sale of Donald Russell in the UK to the Vestey Group in 2012 Donald Russell International was required to change its trading name, and it was this reputation that was the basis for renaming the company 'John Stone & Company'. Today he is proud to present a range of the finest dry aged, grass fed Irish beef and lamb that bears his name.

<http://johnstonebeef.com/about-donald-russell-international-now-john-stone-beef/>

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