

2017

The Fatted Calf Early Bird Menu 2017

The Fatted Calf

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Recommended Citation

The Fatted Calf, "The Fatted Calf Early Bird Menu 2017" (2017). *Menus of the 21st Century*. 227.
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The Fatted Calf.



THE FATTED CALF
RESTAURANT



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CHURCH STREET, ATHLONE
WESTMEATH'S MULTI-AWARD WINNING
RESTAURANT

Early Bird Menu



Supper Menu

two courses €24.95

Available Tuesday - Thursday all evening, Friday and S
5:30 - 6:30pm sharp

Starters

Homemade soup and crusty breads (MK, G)

Burren smokehouse creamy wild mackerel, house pickled
toast (F, G, MD)

Red pepper hummus, smoked Galway goat's yoghurt,
winter vegetables (MK, E, CY, MD, G)

Salad of double fried chilli beef fillet, roast pepper and
anise (G, MD, SS, SP)

Buttermilk spiced chicken Caesar salad, balsamic sauce,
croutons, 24 month shaved parmesan (MK, G)

Mains

Confit suckling Horan's suckling pork belly, sticky black
bacon lentils, crispy crackling (CY, MD, MK)

Aubergine and mozzarella ravioli, red curly kale, butternut
squash and pepperonata (MK, G, MD, CY)

Pan fried Clare Island organic salmon, creamed Millhouse
shellfish butter (F, MK, C)

Grilled thyme and honey Irish farmhouse chicken, celeriac,
savoy cabbage, parmesan crisp (MK, MD, CY)

12 hr braised John Stone beef cheek, horseradish mash,
black pudding granola (€3 supplement) (G, MK)

(All main courses served with your choice of triple cooked
spring onion mash, house salad, buttered Winter green)

roast heritage carrots, peas and pancetta)

Desserts

The Fatted Calf crème brulée, salted caramel doughnut
doughnut)

Flourless sticky toffee date pudding, poached new s
rhubarb, sesame crumble (N, SS)

Apple and cinnamon tarte tatin, maple mascarpone crea
allow 8 mins) (MK, G)

Grilled clementine pavlova, pomegranate, blood o
cream (MK, E)

Photo

OUR SUPPLIERS:

McGeough's Cured Meats

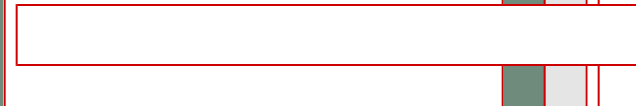
McGeough's Butchers was established in 1971 by my father, Eamonn McGeough. Originally from Monaghan, Eamonn moved to England in his twenties where he worked in a butcher shop on Edgware Road, London. 15 years later, an advert in an Irish paper advertising a shop for sale in Oughterard, Co Galway caught his interest. In 1986 the McGeough family relocated to a

small village in the West of Ireland, Oughterard. In 1990, I joined the business after spending six years training in Germany. Germany was a fantastic experience! Whilst it was there I met my wife Christa, training (German Masters Degree in Butchery) and living in Germany allowed me to learn new ways of doing things; it gave me the confidence to experiment and develop new products which include our award winning air dried and smoked meats and salamis.

From small beginnings in the West of Ireland, McGeough's Butchers is now one of Ireland's leading meat innovators. "Of all the younger generation of Irish butchers, James McGeough may be the most distinctive and determined". John McKenna, Bridgestone Irish Food Guide (2007).

James McGeough, Owner Manager
Raised in Oughterard, Co Galway, James McGeough is a true Connemara Man. Following his pursuit for innovation and perfection, James moved to Germany for 6 years where he trained to become a German Master Butcher – a much sought after and respected title and the only Irish butcher to have this qualification. After 6 years, James moved to Ireland with his Master Butchery, enthusiasm and passion. Once home and settled in his fathers butcher shop, James began to experiment with local ingredients to produce products that could be described as being of German/Swiss origin. The result many years later are fantastic air dried and smoked meats.

<http://connemarafinefoods.ie/index.htm>



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The Fatted Calf.