



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

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

Homemade Sorbet

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

Dessert Menu

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