



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)

* Main Courses are served with Seasonal Vegetables and Baby Potatoes