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