

# **La Cascade Sample Menu**

*(Please note that the menu is subject to seasonal changes)*

## **Starters**

Spiced Pumpkin Soup with Caramelised Pumpkin Seeds  
*Beef Kebab with Chili*  
€ 10.00

Sheen Falls Lodge Smoked Salmon Variation  
*Terrine, Sliced Salmon and Salmon Tartare*  
€ 16.00

Goat's Cheese Variation  
*Crème Brûlée, Ice Cream, Deep-Fried served with  
Cranberry Compote*  
€ 15.00

Grilled Scallop Wrapped in Bacon, Veal Carpaccio  
*Spicy Mussel Dressing*  
€ 19.00

Curry Spiced Consommé with Tahitian Vanilla Cappuccino  
*Sautéed Rabbit*  
€ 12.50

Glazed Sweetbread with Apple Lemon Thyme Chutney  
*Seasonal Salad and Pan-fried Foie Gras*  
€ 19.50

## **Middle Course**

Sorbet of the Day (\*)  
€ 4.50

## Main Courses

Poussin with Bacon and Spinach Ravioli  
*Carrot and Orange Pureé, Cardamom flavoured Jus*  
€ 27.50

Fillet of Beef with Braised Beef Cheek  
*Pine Nut Potato Mousse, Sautéed Root Vegetables*  
*Sautéed Chanterelle Mushrooms, Sauce Madeira*  
€ 34.50

Oven-roasted Guinea Fowl Breast with Savoy Cabbage  
*Sage Sautéed Gnocchi and Cherry Sauce*  
€ 27.00

Seabass with Sautéed Dill Cucumber in Beurre Blanc  
*Grilled Potatoes with Prawn & Pancetta Hedgehog*  
€ 26.50

Hake with Pan fried Polenta  
*Smoked Tomato and Caviar d' Aubergine*  
*Green Olive Sauce*  
€ 25.50

Loin of Venison with Truffle Sauce  
*Braised Fig with Foie Gras, Home-made Tagliatelle*  
*Sugar Snap and Carrot Julienne, Sautéed Pak -Choi*  
€ 34.50

When dining on a "Dinner Inclusive" package,  
dishes marked (\*) carry a supplement of  
Middle Course: € 4.50

A Vegetarian Menu is available. Please ask your server if required.  
We politely ask that all mobile phones be switched off.

## Vegetarian Menu

*Spiced Pumpkin Soup*  
*Caramelized Pumpkin Seeds and Pumpkin Chutney*  
€ 10.00

*Goat's Cheese Variation*  
*Crème Brûlée, Ice Cream, Deep-fried*  
*served with Cranberry Compote*  
€ 15.00

Home - Made Tagliatelle  
Chantrelle Mushroom Sauce  
**Starter €15.50**  
**Main €24.50**

*Pan Fried Tofu with Courgette Fritters*  
*Smoked Tomato and Caviar de Aubergine*  
*Green Olive Sauce*  
**Main €25.50**

*Sage Gnocchi*  
*Sautéed Dill Cucumber in Beurre Blanc*  
*with Root Vegetables*  
**Main €22.50**

# Sheen Falls Lodge Tasting Menu

Spiced Pumpkin Soup  
*Grilled Scallop*

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Glazed Sweet Bread  
*Potato Pine nut Mousse*

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Spinach Bacon Ravioli  
*Curry Spiced Consommé*

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Prawn Hedge Hock  
*Caviar de Aubergine*  
*Green Olive Sauce*

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Green Apple Sorbet  
*Topped with Calvados*

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Filet of Beef with Braised Beef Cheek  
*Home Made Tagliatelle*  
*Sautéed Chantrelles and Truffle Sauce*

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Taste of Irish Farmhouse Cheese

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Valrhona Chocolate Variation with Almond Tuille  
Black Berry Sorbet and Hazelnut Ice Cream

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Selection of Tea, Espresso, Cappuccino,  
Freshly Brewed Filter Coffee or Decaffeinated  
Served with Petit Fours

€95.50

(\*) When dining on a "Dinner Inclusive" package,  
the Tasting Menu carries a supplement of €25.00

**The Tasting Menu must be ordered by the whole table and is available until 8.30pm**