

**La Cascade Sample Menu**  
*(Please note that the menu is subject to seasonal changes)*

## Starters

A Taste of Sheen Falls Lodge Smoked Salmon  
*Sliced, Mousse and Tartare*  
*Cucumber and Dill Velouté*

White Cherry Tomato Soup  
*Confit Pork Belly*

Duo of Wood Pigeon  
*Roast Breast and Pigeon Black Pudding*  
*Baby Spinach Salad and Orange Lentil Sauce*

Veal Carpaccio and Seared Tuna in Sesame Crust  
*Gazpacho Dressing*

Pan-Fried Hake with Spicy Clam Dressing  
*Citrus Salad and Ciabatta Chips*

Chicken Consommé  
*Noki Mushroom and Summer Herbs*

Watercress Champagne Risotto  
*Poached Free Range Duck Egg*

Quartet of Foie Gras  
*Seared, Carpaccio, Parfait and Ice Cream*

Colette Faller, Clos des Capucins 1997  
Late Harvest Gewurztraminer  
*(This rich, velvety wine give a sensation of lightness*  
*with some beeswax,ripe peach,rose petals and gingerbread scent,*  
*Superb lengthy litchi flavour on finish)*

## Middle Course

Sorbet of the Day

## Main Courses

Caramalised Scallops  
*Salad of Haricot Vert Beans*  
*Plum Tomato Tartare and Chive Olive Oil*

Skeaghanore Duck Breast  
*Vegetable and Basil Flan, Lyonnaise Potato*  
*Mango and Chilli Sauce and Red Wine Essence*

Pan-Fried Seabass  
*Marjoram Potato Cake, Sweet & Sour Cabbage*  
*Noilly Prat Sauce*

Loin of Lamb poached in Olive Oil  
*Sautéed Artichoke, Creamed Kohlrabi and Savoury Potato*

Roast Fillet of Monkfish  
*Warm Potato, Lobster and Crab Salad*  
*Raspberry Balsamic Jus*

Chateaubriand  
*Yorkshire Pudding with Oxtail Ragout, Cream Potato*  
*Shallots and Summer Vegetables*  
(for 2 people)

Fillet of Turbot  
*Cauliflower Mousseline*  
*Potato Galette and Morel Mushroom Salsa*

Irish Suckling Pig Cutlets  
*Caramelised Apple, Roast Fennel and Beetroot*  
*Potato Gratin and Cider Jus*

## Vegetarian Menu

White Tomato Soup  
*With Cherry Tomato*

Citrus Salad and Ciabatta Chips  
*Morel Dressing*

Watercress Champagne Risotto  
*Poached Free Range Duck Egg*

Crispy Goat's Cheese  
*Strawberry and Tarragon Chutney*  
*Rocket Leaves*

Tofu Temperua  
*With Orange Lentil Sauce and White*  
*Tagliatelle, Truffle Oil*

# Sheen Falls Lodge Tasting Menu

Amuse Bouche  
Duo of Foie Gras  
*Seared and Ice Cream*

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A Trio of Sheen Falls Lodge Smoked Salmon  
Strawberry and Tarragon Chutney

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White Tomato Soup

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Hake and Scallop  
*Warm Potato and Crab Salad with Morel Dressing*

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Sorbet  
*Buttermilk and Basil*

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Chateaubriand  
*Yorkshire Pudding with Oxtail Ragout, Cream Potato  
Shallots and Summer Vegetables*

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Irish Cheese

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Cherry Panna cotta  
*Cherry Compote and Elderflower Jelly*

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

The Tasting Menu must be ordered by the whole table  
and is available until 9.00 pm

# Desserts

Chocolate Duo  
*Chocolate Espuma with Glazed Chocolate Cake*

Strawberry Delight  
*Marinated in Grand Mainer Gratiné with Lemon Cream,  
Vanilla Ice Cream*

Cherry Panna cotta  
*With Cherry Compote with Elderflower Jelly*

Valrhona Alpaco Chocolate Marshmallow  
*Summer Black Cherry Sorbet and White Chocolate Mousse*

Pina Colada Frappe  
*With Baby Pineapple with Sugar Glazed Fruits*

Taste of Irish Farmhouse Cheese  
*(From our Cheese Trolley accompanied by  
Biscuits and Spiced Fruit Bread)*



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

There is no Service Charge at Sheen Falls Lodge.  
Gratuities are at your discretion.