



SHEEN FALLS
LODGE

A LA CARTE MENU

Starters

Castletownbere Scallops

Caper & Golden Raisin, Jerusalem Artichoke & Truffle Velouté
3,4,5,6,8,9,12,14

Foie Gras Royal

Smoked Eel, Apple & Walnuts
1,3,8,9,14

Lobster & Veal Sweet Bread Raviolo

Carrot, Lemon Condiment & Lobster Sauce
2,3,4,5,6,8,14

Main Courses

Black Sole

Romanesco, Grapes, Champagne Sauce
2,3,5,9,14

Venison

Smoked Beetroot, Salsify, Celeriac & Yeast
2,3,6,14

Pat McLoughlin's 6oz Beef Fillet

Pomme Maxime, Girolles, Braised Short Rib
3,8,14

Pre Dessert

Desserts

Raspberry & Almond "Mille Feuille"

Mascarpone Mousse, Raspberry Sorbet
1,3,6,8

Passion Fruit Souffle

Vanilla & Ginger Cream, Passion Fruit Sorbet
3,8

Peanut Butter Parfait

Banana Mousse & Banana Sorbet
1,3,8,10,11

Selection of Irish Cheeses

Supplement €10
3,6,14

The Falls Three Course Menu

€85.00 per person

To Include Chefs Canapés, Tea & Coffee with Petit Fours

1. Nuts 2. Celery 3. Dairy 4. Crustacean 5. Mollusc 7. Sesame 8. Eggs

9. Fish 10. Peanuts 11. Soybean 12. Mustard 13. Lupin 14. So2/Sulphates



SHEEN FALLS LODGE

We are committed to curating an experience where local suppliers are celebrated for producing world-class meat, fish, and dairy products. Our goal in The Falls Restaurant is to create an elegant and relaxing dining ambiance with carefully selected ingredients & with beautifully presented dishes. We are delighted to have you in our restaurant tonight and hope that you will enjoy this culinary journey.

Head Chef Mark Treacy

TASTING MENU

Chefs Canapés

Tartare of Balfego Tuna

Shiso Vinaigrette, Buttermilk & Horseradish
3,5,6,8,9,11

Veal Sweetbread

Pomme Maxime, Girolles, Parsnip, Truffle Sauce
3,14

Halibut

Prawn Stuffed Courgette, Oscietra Caviar & Noilly Prat Sauce
3,4,5,8,9,14

Thornhill Duck Breast & Royale

Smoked Beetroot, Celeriac & Yeast Puree
2,3,6,8,14

Whipped Frozen Marshmallow

Strawberry & Basil
8

Single Origin Chocolate Mousse

Textures of Pistachio, Cherry
1,3,6,8,11

Selection of Irish Cheeses

Supplement €10
3,6,14

Tea & Coffee with Petit Fours

Tasting Menu €110 | Dinner Package Upgrade Supplement €25 per person

Wine Pairing €75 | Wine Pairing with Champagne €98

Please note The Tasting Menu should be enjoyed by the entire table, last orders by 9pm.

1. Nuts 2. Celery 3. Dairy 4. Crustacean 5. Mollusc 7. Sesame 8. Eggs

9. Fish 10. Peanuts 11. Soybean 12. Mustard 13. Lupin 14. So2/Sulphates