



SHEEN FALLS  
LODGE

THE FALLS MENU

**Chefs Canapés**

**Starters**

**Tartare of Balfego Tuna**

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

**Castletownbere Scallops**

*Heirloom Carrot, Orange, Coriander*  
3,4,5,14

**Foie Gras Mi-Cuit**

*Smoked Eel, Spiced Pineapple & Walnuts*  
1,3,8,9,14

**Coolea Cheese Ravioli**

*Onion Broth, Girolles, Truffle*  
3,6,8,14

**Selection of 3 Cromane Oysters**

*Sake, Granite, Caviar*  
Supplement €10  
5,14

**Main Courses**

**Black Sole**

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

**Wild Irish Venison**

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

**Gnocchi**

*Capers & Golden Raisins, Cauliflower Velouté*  
1,3,6,8

**Atlantic Halibut**

*Jerusalem Artichoke, Celery, Tarragon*  
2,3,5,9,14

**Pat McLoughlins 6oz Beef Fillet**

*Swede, Brussels Sprouts & Leek, Bordelaise Sauce*  
Supplement €15  
2,3,14

**Desserts**

**Single Origin Chocolate Mousse**

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

**Passion Fruit Souffle**

*Vanilla & Ginger Cream, Passion Fruit Sorbet*  
3,8

**Apple Shortbread**

*Ganache Montee, Fromage Blanc*  
1,3,6,8,11,14

**Whipped Frozen Marshmallow**

*Lemon Curd & Blackberries*  
3,8,11

**Selection of Irish Cheeses**

Supplement €10  
3,6,14

**Premium Tea & Coffee with Petit Fours**

**The Falls Menu €85.00 per person**

1. Nuts 2. Celery 3. Dairy 4. Crustacean 5. Mollusc 6. Gluten 7. Sesame 8. Eggs 9. Fish 10. Peanuts 11. Soybean 12. Mustard 13. Lupin 14. So2/Sulphates

