



SHEEN FALLS  
LODGE

THE FALLS MENU

Chefs Canapés

Starters

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**Balfego Tuna Tartare**

*Shiso Dressing, Oyster & Avocado Cream*  
3,5,6,8,9,11

**Lobster Stuffed Courgette Flower**

*Pink Grapefruit, Spiced Bisque,  
Oscietra Caviar*  
3,5,6,8,9,11

**Castletownbere Scallops**

*Pork Croquette, Peas, Girolles &  
Smoked Alsace Bacon*  
3,4,8,12,14

**Coolea Cheese Ravioli**

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

**Poached Forest Farm Free Range Egg**

*Corned Beef, Ceps, Truffle*  
3,8,12,14

Main Courses

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**Wild Irish Venison Loin**

*Smoked Beetroot Cavolo Nero, Elderberry  
Sauce Grand Veneur*  
3, 6, 14

**Cod**

*Brocolis, Kohlrabi, Lemon, Dill & Mussels*  
3,4,9,14

**Gnocchi**

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

**Atlantic Halibut**

*Hen of the Wood, Chervil & Chicken Sauce*  
2,3,6,9,14

**Pat McLoughlins 6oz Beef Fillet**

*Pomme Maxim, Sauted Foie Gras, Truffles  
Supplement €10*  
2,3,14

Desserts

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**Apricot & Vanilla Millefeuille**

*Lemon & Vanilla Ice Cream*  
3,6,14

**Passion Fruit Souffle**

*Lemon Caramel, Vanilla Ice Cream*  
3,8

**Valrhona Caramelia Chocolate Mousse**

*Salted Milk Sorbet & Mint*  
3,6,8,11,14

**Whipped Coconut Frozen Marshmallow**

*Elderflower & Citrus Cremeux,  
Strawberry & Basil Sorbet*  
3,8,11

**Selection of Irish Cheeses**

*Supplement €10*  
3,6,14

**Premium Tea & Coffee with Petit Fours**

**The Falls Menu €90.00 per person**  
**Two Courses Menu €70.00 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



RELAIS &  
CHATEAUX