



SHEEN FALLS  
LODGE

THE FALLS MENU

Chef's canapés

Starters

**Suckling Pig**

*Confit Belly, Choux Farci, Spiced Pineapple &  
Liquorice Sauce*

3,6,14

**Castletownbere Scallops**

*Morels, Sweetcorn & Foie Gras Sauce*

2,3,4,5,14

**Roast Quail**

*Breast & Leg, Egg, Shallot, Grape & Hazelnut*

1,3,6,8,14

**Coolea Cheese Ravioli**

*Onion Broth, Girolles & Truffle*

3,6,8,14

**Liscannor Crab**

*White Asparagus & Lemon Grass Velouté, Caviar, Yuzu, Almonds*

1,2,3,4,9,14

Main Courses

**Thornhill Duck Breast & Confit Leg**

*Smoked Beetroot, Endive, Pickled Rhubarb,  
Spiced Duck Sauce*

3,6,14

**Black Sole**

*Tomato Tortellini, Prawns & White Wine  
Sabayon, Fennel purée*

1,3,4,6,9,14

**Gnocchi**

*Capers & Golden Raisins, Cauliflower Velouté*

1,3,6,8

**Cod**

*Mussels, Curry Sauce, Lime & Cauliflower*

3,4,5,9,14

**Pat McLoughlins 6oz Beef Fillet**

*Onion, Cep Purée, Slow Braised Beef  
Shoulder, Bordelaise Sauce*

Supplement €10

2,3,14

Desserts

**Blackberry Soufflé**

*Crème de cassis, White Chocolate & Ginger  
Ice Cream*

3,8,11

**Valrhona Chocolate Pavé**

*Namelaka, Coffee, Salted Caramel & Vanilla  
Ice Cream*

1,3,6,8,11

**Vanilla, Tonka & Caramel Millefeuille**

*Lemon & Vanilla Ice Cream*

3,6,8,11

**Whipped Frozen Coconut Marshmallow**

*Compressed Pineapple, Passionfruit Curd,  
Lychee Sorbet*

3,8,11

**A Selection of Irish Cheese**

3,6,14

**Premium Tea & Coffee with Petit Fours**

**The Falls Menu €98.00**

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 &  
CHÂTEAUX