

THE CASCADES

AT THE FALLS HOTEL

STARTERS

Homemade Carrot and Sweet Potato Soup

Warm St.Tola Goats Cheese and Spiced Pear Tartlet, burnt orange and redcurrant jus

Confit of Silverhill Barbary Duck Leg with braised red cabbage, morello cherry jus

Applewood Smoked Chicken Salad with pickled mango and roast pepper salsa, Cashel Blue and walnut dressing

Sautéed Wild Atlantic Prawns, napped with a lemongrass and chilli beurre blanc, toasted sourdough croutes

ENTRÉES

Prime Irish 10oz Sirloin Steak, crispy onion rings and cognac & peppercorn cream 8.50 supp

Pan-fried Chicken Supreme, wild mushroom cream and Parma ham crisp

6 Hour Slow Roasted Shoulder of Burren Lamb, ratatouille and garlic & rosemary jus

Pan-fried Fillets of Sea Bass, with braised leek & fennel compote and Langoustine butter sauce

Linguini Pasta, with roast Mediterranean vegetables bound in a broccoli & blue cheese cream topped with aged parmesan.

DESSERTS

Warm Belgian Chocolate Fondant & vanilla ice-cream

Warm Apple and Mulled Berry Crumble Tartlet with Crème Anglaise

Homemade Baileys and Caramel Cheesecake with a duo of fruit coulis

Classic Christmas Plum Pudding served with Brandy Sauce & Baileys Ice-cream

€40 for three courses with tea/coffee

€35 for two courses with tea/coffee