

Cascades
Restaurant

Menu

Available Daily from 6.30 -9.00pm

*Please note that this is a sample menu, our dishes
may change seasonally*

Starters

Thai-style Fish Cakes, infused with Kaffir Lime & Lemongrass, with Sweet Chilli Dipping Sauce
(1,2,3,4,6,7,9,10,11)

Slow Roasted Crispy Pork Belly, in our Sticky Hoi Sin & Honey Glaze and Toasted Sesame
(1,6,7,9,10,11)

Baked Cahir's Black pudding and Crispy Smoked Pancetta, on Beetroot & Apple Slaw, Honey & Mustard Seed Dressing
(1,3,6,7,9,10)

Warm St.Tola Goats Cheese Bon Bons in Toasted Almond Crumb, with Spiced Redcurrant & Orange Jus
(1,3,6,7,9,10,11)

Trio of Galia, Cantaloupe and Watermelon with Mango Essence and Tangy Raspberry Sorbet (No Allergens Present)

Fresh Homemade Soup of the Evening
(1,9,10,11)

Main Course

Prime Irish 10oz Centre cut Sirloin Steak, with Crispy Onion Rings and Cognac and Peppercorn Cream (1,3,6,7,9)
(€8.50 supplement)

Trio of Pork, Grilled Medallions of Hegarty's Pork Fillet Steak, Crispy Belly and Sean Cahirs Black Pudding, Apple and Cider Cream Sauce
(1,3,7,9,10,12)

Slow Braised 9oz Featherblade of West Clare Beef, Champ Potato and Sweet Onion Jus (7,9,10)

Crispy Roast Half Silver Hill Duck, with Apricot & Cranberry Stuffing, Cointreau & Blood Orange Jus
(€4.50 supplement)
(1,3,6,7,9,10,11)

Pan-fried Chicken Supreme, Stuffed with Sweet Potato & Smoked Bacon Farce, Wrapped in Pancetta, Served with a Wild Mushroom Sauce (6,7,9)

Seared Fillet of wild Hake, Nestled on Creamed Leeks with a Smoked Salmon & Chervil Velouté (2,4,7,9,10)

Chef's Fish Special of the Evening
(2,4,7,9,10)

Please ask your server for details

Vegetarian Dish: Asparagus and Ricotta Tortellini, Bound in a Spinach and Parmesan Cream (1,3,7,9,10)

Desserts

Selection of Dairy Ice Creams in a Crisp Wafer Basket, Bitter Chocolate Sauce (1,3,7,8)

Chef's Flavoured Cheesecake of the Evening, with Fresh Cream Chantilly (1,3,7,8)

Warm Baileys and Bread & Butter pudding, with Bourbon Vanilla Ice-Cream (1,3,7,8)

Glazed Sicilian Lemon Tart, with Coconut Ice Cream & Raspberry Essence (1,3,6,7,8)

Freshly brewed Tea / Coffee

All dietary requirements are catered for, please inform your server

€40 for three courses with tea/coffee

€35 for two courses with tea/coffee

All of our Meats are 100% Irish

Please be advised our Dishes may contain one or more of the following allergens indicated on our menu as follows:

1-Cereals containing Gluten, 2-Crustaceans and products thereof, 3-Eggs and products thereof, 4-Fish and products thereof, 5-Peanut and products thereof, 6-Soybeans and products thereof, 7-Milk and products thereof, 8-Nuts-almonds, pecans, macadamia, brasil etc and products thereof, 9-Celery and products thereof, 10-Mustard and products thereof, 11-Sesame Seeds and products thereof, 12-Sulphur Dioxide and Sulphites, 13-Lupin and products thereof, 14-Molluscs and products thereof