



*Cascades Dinner Menu*

Hoi-sin Duck and Asian Vegetable Filo Crown with Sesame and Hoi Sin Dressing, Crispy Rice Noodle

Pan-seared Scallops, Sean Cahir's Black pudding, Petit Pois a La Francaise and Lemongrass Beurre Blanc **(€4.50 Supplement)**

Balsamic Poached Pear, Crispy Smoked Bacon and Mixed Baby Leaf Salad, Toasted Walnut and Blue Cheese Dressing

St.Tola Goats Cheese Tartlet with Sweet & Sour Beetroot Puree, Sun-Dried Tomato Tapenade and Rocket

Crab and Smoked Salmon Tartar, Ruby Grapefruit and Chive Salsa and Crisp Gem Lettuce Trio of Cantaloupe, Galia and Watermelon with Mango Essence and Raspberry Sorbet

Fresh Homemade Soup of the Evening

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Prime Irish 10oz Sirloin Steak, Cooked to your Liking, with Slow Roasted Tomato and Sweet Onion Served with your Choice of Sauce-Cognac and Black Peppercorn Cream, Rich Roast Gravy or Garlic and Herb Butter **(€8.50 Supplement)**

Slow Roasted Pork Belly, with St.Tola Goats Cheese, Savoy Cabbage and Pulled Pork Croquettes, Crab, Apple and Pommery Cream

Paupiettes of Lemon Sole, Stuffed with a Prawn, Smoked Salmon and Spinach Farce, Set on Julienne of Vegetables with a Sun Dried Tomato and Basil Veloute

Duo of Confit Silverhill Duck Leg and Pan-Fried Breast with Apple and Red Cabbage Compote and Amarena Cherry Jus **(€3.00 Supplement)**

Roast Tender Rump of Burren Lamb, Creamed Spinach and Leek Fondue with a Cranberry and Rosemary Jus **(Cooked to Order)**

Pan-Roasted Supreme of Chicken, Smoked Garlic Fondant, Crispy Pancetta, Wild Mushrooms and Thyme Gravy

Seared Tranche of Salmon with Grilled Asparagus, Confit Heirloom Tomatoes and Citrus Beurre Blanc

Vegetarian Dish of the Evening (just ask your server)

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Selection of Glenowen Farm Dairy Ice-Creams in a Crisp Wafer Basket, Bitter Chocolate Sauce

Belgian Chocolate and Pear Tart with Ferrero Roche Ice-cream

Oreo Cheesecake with Bitter Chocolate Sauce

Individual Lemon Meringue Pie, Raspberry Coulis and Vanilla Ice-Cream

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Freshly Brewed Tea/Coffee

**€30.50pp for 2 Courses with Tea/Coffee**

**€35pp for 3 Courses with Tea/Coffee**