

CEDARS GRILL

Menu 55 euros

STARTERS

BUTTERNUT SQUASH SOUP & CHUTNEY

CEDARS GRILL ROOM SALAD

GRILLED WINTER VEGETABLES, BALSAMIC, SHAVED PARMESAN & A POACHED EGG

CRISPY DONEGAL PORK BELLY

3 WINTER CHUTNEYS & LEMON SOUR CREAM

LEMON AND THYME MARINATED CORN FED CHICKEN

LAMBS LETTUCE, POTATO & BACON DRESSING, WALNUTS & CUMBERLAND SAUCE

HOME SMOKED LOUGH ESKE SALMON

FENNEL PURÉE, GLAZED BEETROOT & SHIZO CRESS



CHAR GRILL SELECTION

ALL OUR MEATS ARE OF IRISH ORIGIN & GRILLED ON OUR CHAR GRILL GIVING THEM A UNIQUE SMOKY FLAVOUR & SEALING-IN THEIR INTENSIVE TASTE

IRISH SIRLOIN, GRASS FED, FROM CATTLE UNDER 30 MONTHS

IRISH PORK CUTLET ON THE BONE, WHISKEY GLAZE, SPICED APPLE CHUTNEY

CHICKEN BREAST STUFFED WITH CARAMELIZED ONION AND GOAT CHEESE



SEAFOOD

ATLANTIC COD

CREAMY GARLIC POTATOES, SAUTÉED SPINACH, CAPERS, WALNUTS & LEMON

INVER BAY SEA TROUT

COLCANNON, FRIED HERBS, BUTTERFLY PRAWNS & BASIL OIL



MAIN SALAD

GRILLED CHICKEN BREAST SALAD OR FILLET STEAK SALAD

SEASONAL SALAD, TOASTED SEEDS, PEPPERS & GOATS CHEESE



OTHER MAIN DISHES

SILVER HILL DUCK

ROASTED BREAST & CONFIT LEG, SOUR CABBAGE & MULLED WINE REDUCTION

BRAISED DONEGAL BEEF

SHOULDER OF BEEF, CRUSHED BABY POTATOES & PUMPKIN, FRESH HORSERADISH & ONION MASH



VEGETARIAN

WINTER VEGETABLE STIR FRY

PUMPKIN, SPINACH, CHESTNUT, GOATS CHEESE, BABY SWEET CORN & GREEN ASPARAGUS



SIDE ORDERS

(€4.50 – SUPPLEMENT)

MASH POTATOES - FRENCH FRIES WITH PARMESAN - TRIPLE COOKED CHIPS - SEASONAL VEGETABLES - BABY BOILED POTATOES - MINI GRILL ROOM SALAD - FRENCH FRIED ONION RINGS - GRILLED VEGETABLES



DESSERT

OUR DESSERTS ARE INCLUDED IN THE PRICE OF THIS MENU



SOLIS LOUGH ESKE CASTLE IS PLEASED TO INFORM ITS PATRONS THAT CEDARS GRILL IS SERVING SUNDAY LUNCHEES FROM 1-4 PM. WITH A SUNDAY LUNCH 3 COURSE MEAL AT €25