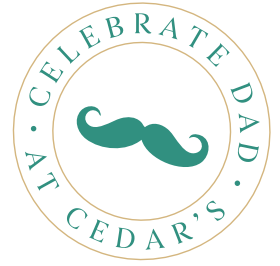


**CEDARS**  
RESTAURANT



# FATHER'S DAY MENU

## STARTERS

### WILD GARLIC AND POTATO SOUP

Focaccia Croutons, Herb Oil  
1,7,9,12

### CLASSIC PRAWN COCKTAIL

Baby Prawns, Brandy Marie Rose Sauce,  
Crispy Lettuce,  
2, 3, 10, 12

### SMOKED CHICKEN AND CHORIZO SALAD

Baby Gem, Cherry Tomato, Garlic  
Crouton, Parmesan Dressing  
1, 3, 4, 7, 10, 12

### SLOW-BRAISED PORK BELLY

Apple Butter, Pickle Granny Smith,  
Mustard Caviar, Micro Leaf, Port Jus  
9, 12

### ST TOLAS GOATS CHEESE

Beetroot, Pesto, Mixed Leaves,  
Granny Smith, Candied Hazel Nut,  
7, 8, 9, 10

## MAINS

### ROAST SIRLOIN OF PRIME IRISH BEEF

Yorkshire Pudding, Red Wine Jus,  
Horseradish Cream  
1, 3, 7, 9, 12

### FREE-RANGE ROAST STUFFED TURKEY AND HAM

Honey & Mustard Glazed Chipolata,  
Stuffing & Roast Jus  
1, 7, 8, 9, 12

### FEATHER BLADE OF IRISH BEEF

Carrot Puree, Cabernet Jus  
7, 9, 12

### PAN-SEARED OF SALMON

Seaweed Salad, Champagne Velouté,  
Wild Garlic Oil  
4, 7, 9, 12

### WILD MUSHROOM PAPPARDELLE

Sun-dried Tomatoes, Wilted Spinach,  
Vegan Parmesan  
1, 6, 12

ABOVE SERVED WITH SEASONAL VEGETABLES AND POTATOES

## DESSERTS

### WARM APPLE PIE, VANILLA ICE CREAM, ANGLAISE SAUCE

1, 3, 7

### PASSIONFRUIT PANNA COTTA, MANGO SORBET

7

### STICKY TOFFEE PUDDING, CARAMEL SAUCE & VANILLA ICE CREAM

1, 3, 7

### STRAWBERRY CHEESECAKE, RUM AND RAISIN ICE CREAM

1, 3, 7

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to the bill.

### ALLERGENS

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soy 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11, Sulphur Dioxide 12, Lupin 13, Molluscs 14  
8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts