



# THE CEDAR ROOMS



Located within an old estate stone building, these rooms were historically lived in by the Estate Managers who looked after the extensive forestry and acres of land over its 400-year history. One of our oldest trees on the estate, is the magnificent Cedar of Lebanon tree planted on Farnham Lawn and is circa 300 years old.

## SET DINNER MENU

€65 PER PERSON

We offer unlimited Farnham Estate Still or Sparkling Water

## SOURCE

Desserts & breads are freshly made in house.

Our Beef is Irish from Co. Cavan and 100% Traceable

Our Suppliers include La Rousse Foods, Acorn Eggs, Hereford Prime, Corleggy Cheeses, Morgan Seafood's, Albatross Seafood's, Glanbia

1 Gluten 2 Milk 3 Eggs 4 Celery 5 Soya 6 Mustard 7 Nuts 8 Peanuts  
9 Sesame 10 Fish 11 Crustaceans 12 Molluscs 13 Lupin 14 Sulphites

# BEGIN

## **BACON & PEA SOUP**

ham hock, micro celery  
1, 2, 3, 14

## **CHICKEN & LEEK TERRINE**

cauliflower purée, pickled carrot,  
baby radish, sourdough croutes  
1, 2, 3, 7, 14

## **CLOGHERHEAD SCALLOPS**

celeriac, snow peas, pork crackling,  
black lime, port jus  
2, 7, 10, 11, 14

## **BLUEBELL FALLS GOATS CHEESE**

butter puff pastry, rainbow beetroot, pear,  
yuzu, parsley, pine kernels  
1, 2, 14 (V)

## **CEDAR BARK SMOKED TROUT**

asparagus, cucumber, horseradish, crème fraiche, chives  
2, 6, 10, 14

# MAINS

## **IRISH RACK OF LAMB**

sheep's yoghurt pomme purée, baby leek, mint, sea asparagus

1, 2, 4, 14

## **PAN FRIED MONKFISH TAIL**

blackened spice, butternut squash, romanesco, cracked wheat, chilli oil

2, 4, 9, 10, 14

## **HEREFORD BEEF FILLET**

woodland mushroom, beef cheek, carrots, shallots, potato terrine, port sauce,

1, 2, 4, 5, 14

## **ATLANTIC HALIBUT**

prawn, cannelloni pasta, wild garlic, parsnip purée, pickled girolles

1, 2, 3, 10, 11, 14

## **CORN FED CHICKEN SUPREME**

black garlic, baby turnip, polenta, smoked lard, sweetcorn cream

1, 2, 6, 9, 14

## **CURRIED CAULIFLOWER AND POTATO PASTY**

heirloom tomatoes, basil, feta cheese, butter pastry

1, 4, 14, (V)

*All our main courses are served with Ballymakenny Farm Colcannon Potato.*

## **ADDITIONAL SIDE ORDERS €5.00 EACH**

### **PANACHE OF SEASONAL VEGETABLES**

2, 14

### **PONT NEUF FRIES**

5, 14

### **SEASONAL GREEN LEAF SALAD**

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# SWEET

## **CEDARS CHOCOLATE ORANGE**

70% single origin cocoa, toffee snap, orange gel, grand marnier orange sorbet  
**1, 2, 3, 14**

## **LEMON POSSET**

estate lavender meringue, pistachio, caramelised white chocolate  
**2, 3, 7, 14**

## **PEACH MELBA**

vanilla mascarpone, blackberry macaroon, blackberry and tonka bean icecream  
**1, 2, 3, 7, 14**

## **PEANUT AND BANANA SPLIT**

peanut parfait, banana cake, banana rum sorbet, peanut chocolate snap  
**1, 2, 3, 7, 8, 14**

## **IRISH CHEESE SELECTION**

cavan corleggy goats cheese, smoked gubbeen, cavanbert brie,  
cashel blue, homemade water crackers, quince pear jelly  
**1, 2, 14**

# FINISH

## **TEA /COFFEE**

single origin coffee, irish afternoon tea, and a selection  
of herbal infused leaves with homemade petit fours  
**2, 7, 14**