



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 €55.00 per person

We offer unlimited Farnham Estate Still or Sparkling Water



## Begin

### **Bacon & Cabbage Broth**

Kale Cabbage, New Season Potato, Ham Hock Broth & Bacon Croquette

*1, 2, 3, 14*

### **Poached & Charred Foie Gras**

Peeled Grapes, Sultana Puree, Brioche, Hazelnut Crumb, Micro Leaves

*1, 2, 3, 7*

### **Co. Cavan Duck Leg Nougat**

Sumac French toast, Truffle Mayonnaise, Baby watercress, Jus

*1, 2, 7, 14*

### **Co. Tyrone Goats Cheese Mousse**

Rainbow Beetroot, Red Vein Sorrel, Yuzu Caviar, Parsley Crumble

*1, 2, 14 (v)*

### **Pan Seared Scallops**

Black Pudding Croquette, Sauce Gribiche, Chervil Gel, Bread Tuile

*1, 2, 3, 6, 12, 14*

## Middle

### **Passionfruit Sorbet and Cardamom Foam**

*2, 14*

*(V) Vegetarian*

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



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## Main

### Co. Cavan Pork

Irish Cider Infused Belly, Roast Loin, Pigs Head Fritter, Dauphinoise, Vanilla Parsnip, *Pak Choi*, Toffee Apple Cream *1, 2, 3*

### Chateaubriand For Two

Hereford Fillet Head cooked to your liking, Rainbow Carrots, Smoked Tempura Shallots, Tender Stem Broccoli, Chateau Potato, Baby Spinach, Béarnaise Sauce, *2, 3, 14*

### Irish Sea Kelp Marinated Fillet of Hake

Confit Potato, Rainbow Radish, Charred Spring Onions, Purple Artichoke, Nepal Pepper Veloute, Crispy Yogurt, *2, 10, 14*

### Hereford Beef Wellington

Butter Puff Pastry, Woodland Mushroom Duxelle, Rainbow Carrots, Smoked Tempura Shallots, Chateau Potato, Baby Spinach, Sherry Jus, *1, 2, 3, 14*

### Woodland Wild Garlic Lemon Sole

Squid Ink Farfalle, Foraged Seaweed, Purple Sprouting Broccoli, Celeriac Pearls, Almond Brown Butter *1, 2, 6, 10, 12, 14*

### Co. Cavan Wood Smoked Chicken Supreme

Stout Fermented Bulger Wheat, Baby Turnip, Spiced White Pudding, Sauté Kale, Lovage Veloute *1, 2, 6*

### Irish Nori Bread Soufflé

Curried Puy Lentils, Walnut Crumble, Vichyssoise, Pickled Shallots *1, 2, 7, 14, (v)*

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

*Additional Side Orders €4.00 Each*

*Panache of Seasonal Vegetables, Pont Neuf Fries, Seasonal Green Leaf Salad*

*(V) Vegetarian1.*

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## Finish

### **Cedars Pear Hélène**

Dessert Wine Poached Pear, 70% Dark Chocolate Pave, Pear Gel, Chocolate Brownie Crumble, Chocolate Shards [1](#), [2](#), [3](#), [14](#)

### **Spring Eton Mess**

Estate Lavender Meringue, Blackberry Sorbet, Clotted Cream, Garden Apple & Spearmint Gel, Lemon Sherbet [2](#), [3](#), [14](#)

### **Bourbon Vanilla Custard**

Poached Champagne Rhubarb, Caramelized White Chocolate Crumble, Burnt Meringue, Rhubarb Sorbet [1](#), [2](#), [3](#), [14](#)

### **Bergamot Earl Grey Pannacotta**

Pistachio Ice Cream, White Chocolate Brittle, Lemon Curd [2](#), [7](#), [14](#)

### **Irish Cheese Selection**

Cavan Corleggy Goats Cheese, Smoked Gubbeen, Cavanbert Brie, Cashel Blue, Homemade Rye and Oak Biscuits, Quince Pear Jelly, [2](#)

### **Homemade Selection of Ice Cream**

Chefs Selection Using ingredients inspired by the Seasons, Italian Meringue, Tapioca Crumble [2](#), [3](#), [14](#)

*Single Origin Coffee, Irish Afternoon Tea and a Selection of Herbal Infused leaves.*

*Homemade Petit Fours*

*(V) Vegetarian*

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## Food Provenance

**We are proud to showcase our suppliers sourced locally when possible.**

Dry aged beef sourced from Sheelin Butcher's Co. Cavan

Hereford Beef Sourced from the Munster Province

**All our Beef products are of Irish origin**

Scallops, Hake and Sole sourced from named boats including Anders Nee, Buggy M and Northern Celt, fished off the North West coast.

Manor Farm Chicken (Co. Cavan).

McCarren's Pork (Co. Cavan)

Thornhill Duck (Co. Cavan)

Gambia Diaries (Co. Cavan)

Fivemiletown Goats Cheese (Co. Tyrone)

Smoked Gubbeen (Co. Cork)

Cavanbert Cheese (Co. Cavan) unpasteurised

Cashel Blue Cheese (Co. Tipperary)

Corleggy Goats Cheese (Co. Cavan) unpasteurised

All our soups, sauces and dressings are gluten free.

Full allergen menu available on request

Please inform us if you have any allergen requests.