



THE CEDAR ROOMS



The Cedar Rooms is named after one of Farnham's oldest trees, the magnificent Cedar of Lebanon that stands proud on the estate's own front lawn. The restaurant sits within the historically handsome old cut-stone building that originally housed the estate managers who looked after the land over its 400-year history.

The original stone walls and exposed brickwork, softened by touches of natural wood, leaf-shaped tableware, cosy velvet banquettes and club chairs create an atmospheric, supper-club ambience in which to enjoy a seven-course menu that will celebrate the flavourful intricacies of each season. Rooted in a deep, historic connection to the estate and its stunning natural surrounds, the hotel's revitalised, elevated dining option draws inspiration from all of Mother Nature's bounty and beauty to create an experience that is refined yet relaxed.

The Cedar Rooms at Farnham Estate, Co Cavan is overseen by highly-acclaimed chef Philippe Farineau. The menu, inspired by the way in which Farnham Estate continually shifts and sinks into each season, uses herbs and vegetables grown in the gardens of Farnham Estate wherever possible as well as showcasing a plethora of standout ingredients from artisan suppliers and local foragers.

Taking inspiration from nature's paint palette, each dish represents a colour of the season. Green combines the vibrancy of fresh asparagus with new shoots of estate wild garlic. Cream brings the decadence of Champagne with turbot and potato while Red features the refreshing and age-old combination of strawberry and basil.



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WINTER MENU 2023

€69.00 PER PERSON

This evening with our sourdough, our butter will be flavoured with estate wild garlic

BEGIN

SNACK

Subject to the harvest of the week

STARTERS

ORANGE

Carrot - Scallop - Orange - Vanilla

contains sulphite, mollusc, egg

PINK PURPLE

Cured Duck - Beet - Endive - Watermelon - Chilli

YELLOW

Quinoa - Carrot - Turmeric - Yuzu

MIDDLE COURSE

PEACH

Gin - Elderflower - Peach



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MAIN COURSES

CREAM

Turbot - Asparagus - Potato - Black Truffle
contains sulphite, dairy, fish

GREEN

Dry Aged Angus Beef - Broad Bean - Estate Nettle - Smoked Butter - Basil Oil
contains sulphite, dairy

FOREST GREEN

Oat - Broad Bean - Green Asparagus - Estate Wild Garlic - Truffle

DESSERTS

RED

Strawberry - Basil
contains dairy, egg, wheat

BROWN

Chocolate - Cherry
contains soya

AFTERS

PETIT FOUR

Tea / Coffee
contains dairy, soya, egg, wheat