# **Botanica Restaurant Dinner Menu**

Set Dinner Menu : €45.00 pp Starter, Main Course, Dessert, Freshly Brewed Tea & Coffee

Two Course Dinner : €37.00 pp Starter, Main Course, Freshly Brewed Tea & Coffee or Main Course, Dessert, Freshly Brewed Tea & Coffee

All Items on our menu can be individually priced

We offer unlimited Farnham Estate Still or Sparkling Water €1.00 Per Bottle This environmental friendly water is filtered here at Farnham Estate through a sophisticated 7 stage process that delivers unrivalled purity and taste.

## **Starters**

**Chicken Liver Parfait** Homemade Sourdough, Forest Berry Jelly Contains; Milk, Wheat, Eggs

#### Salmon Gravlax

Pickled Cucumber, Grissini Stick, Honey Mustard Contains; Mustard, Wheat, Fish

#### **McCarran's Pork**

Pulled Pork & Black Pudding Croquette, Apple Sauce, Apple Crisps Contains; Milk, Eggs, Wheat

#### **Tempura of Vegetables**

Spring Onion, Peppers, Courgette, Cauliflower, Thai Dipping Sauce Contains; Wheat, Sesame, Eggs

#### **Roast Scallops**

Green Beans, Minted Yoghurt Dressing, Pancetta, Toasted Flaked Almonds Contains; Molluses, Milk, Nuts

#### **Boilie Irish Goat's Cheese**

Beetroot Textures, Chard Spring Onion, Carrot Emulsion Crispy Shallots & Black Sesame Tuile Contains; Sesame, Milk, Wheat

Soup of the Evening Contains; Celery, Milk



We are very proud that we only use Irish Beef & support local farmers such as Sam Hill & Kevin Magee from Shercock, John Smith from Virginia. Our farmers use only the finest animals such as Angus, Hereford, Limousine & Charolais breeds for producing our Farnham Estate Steaks. We age our beef for 21 days the natural grasslands in Co. Cavan produce the most flavorsome & succulent beef Ireland is famous for.

# Main Course

#### 8oz Fillet of Beef

Parsnip Puree, Confit Turnip, Carrot Pearls, Crackers, Smoked Onion Jus Contains; Wheat, Eggs, Milk (€6 Supplement per Guest on Dinner Package)

#### 10oz Sirloin

Woodland Mushrooms, Confit Potato, Burnt Shallots, Watercress, Mushroom Ketchup Contains; Milk

#### Lemon & Thyme Marinated Supreme of Irish Chicken

Squash Puree, Spinach, Smoked Bacon Gravy Contains; Milk

#### **Duo of Silver Hill Duck**

Confit Legs, Pan fried Breast, Carrot Puree & Cranberry Jus Contains; Milk, Celery

#### **Baked Killybegs Salmon**

Tossed Potato, Carrots, Baby Onion, Clam Beurre Blanc Contains; Fish, Milk, Molluscs

#### **Monkfish Wrapped in Parmaham**

Cannellini Beans, Chorizo Cassoulet Contains; Fish, Mustards, Milk

#### **Forest Mushroom Risotto**

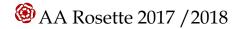
Truffle Oil, Shaved Parmesan Contains; Milk

#### Chef's Special of The Day

All main courses are served with Potato and Vegetables of the evening

Side Orders €4.00 each Green Salad, Potato Gratin, French Fries, Caramelized White Onions, Sauté Mushrooms, Onion Rings

All our Soups, Sauces & Dressings are Gluten Free Our **Dishes may contain** traces of nuts or gluten



### Desserts

#### Vanilla Crème Brulee

Honey Madeleine Contains; Eggs, Milk

#### **Homemade Baileys Cheesecake**

Crème Anglaise & Chocolate Sauce Contains; Nuts, Eggs, Milk, Wheat

#### Farnham's Dark Chocolate Plate

Brownie, Mousse & Chocolate Crumble, Sugar Tuile, Chocolate Fydge Contains; Wheat, Eggs, Milk

#### Selection of Glenowen Farm Irish Ice Cream

Tuille (Pistachio, Cookies & Cream, Rum & Raisin) Contains; Egg, Milk, Wheat, Nuts

#### Butterscotch, Coffee & Honey Rocky Road

Butterscotch Toffee Tartlet, Cracked Meringue, Date Pudding, Broken Honeycomb Contains; Egg, Milk, Wheat

#### Lemon Meringue Tarte

Rasberry Sorbet Contains; Egg, Butter, Gluten

#### **Selection of Irish Cheese**

Co. Tipperary – Crozier Blue Co. Waterford – Knockanore Vintage Cheddar Co. Wicklow – Soft Baun Brie Sheridan's Crackers Farnham Chutney, Fresh Grapes Contains; Milk, Gluten, Mustard, Sesame

#### Freshly Brewed Tea & Coffee

Please inform your server directly if you have any allergen request.

We endeavor to create allergy-free meals when requested, but this cannot be guaranteed due to the potential of trace allergens in the working environment and supplied ingredients.

Executive Chef Gary Rea Stinson

AA Rosette 2017/2018

# Vegan & Vegetarian Menu

### **Starter**

**Chickpea Falafel** Hummus, Baby leaf & Black sesame Contains; Sesame

**Smoked Tofu Salad** Crispy Vegetables, Maple Mustard Dressing Contains; Soya, Sesame, Celery, Mustard

#### **Tempura of Vegetables**

Spring Onion, Peppers, Courgette, Cauliflower, Thai Dipping Sauce Contains; Wheat, Sesame, Eggs

## <u>Mains</u>

Moroccan Style Tagine, Couscous Contains; Soya, Celery

**Thai Green Curry** Saffron Rice Contains; Soya

**Forest Mushroom Risotto** Truffle Oil, Shaved Parmesan Contains; Milk

## **Dessert**

Raw Goji Berry & Cashew Nut Chocolate Brownie Contains; nuts

#### Selection of Sorbets & Fresh Berries

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