



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 it's 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.

Five Course Dinner Menu €55.00 Per Person

We offer unlimited Farnham Estate Still or Sparkling Water



THE CEDAR ROOMS

Begin

Bacon & Cabbage Broth

Kale Cabbage, Potato Pearls, Ham Hock Broth & Bacon Croquette

2, 3, 1, 14

Poached & Charred Foie Gras

Peeled Grapes, Sultana Puree, Brioche, Hazelnut Crumb, Baby Watercress

7, 2, 3, 1

Game Terrine

Pickled Mustard Seeds, Daikon, Apple Jelly Amaranth Herb *14, 6*

Butternut Squash Tartlet

Columbo Spiced Cream, Hazelnut Nougat, Lime Zest *3, 2, 1, 14, 7, (v)*

Pan Seared Scallops

Smoked Code Brandade, Pickled Apple, Apple Crisps, Kale Sponge, Black

Larde Oil *2, 3, 1, 14, 12*

Middle

Raspberry Sorbet and Orange Blossom Foam *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*



Main

Duo of Venison Loin & Haunch

Red Cabbage, Crispy Sage, Winter Beets, Parsnips Puree, Sherry Jus, *2, 14*

Chateaubriand For Two

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

Kombu Marinated Fillet of Hake

Prawn Boudin, Soused Baby Gem, Leek Ash, Buttermilk Veloute, Lemon Zest, *1, 2, 3, 10, 11, 12*

Beef Wellington

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

Fillet of Turbot

Black Angus Beef Cheek, Shiitake Mushrooms, Charred Baby Potatoes, Pinot Noir Jus, *2, 6, 10, 14*

Estate Wood Smoked Chicken Supreme

Black Larde Confit, Sweetcorn Foam, Burnt Onion Puree, Tender Stem Broccoli, Smoked Paprika Oil, *2, 6*

Irish Nori Bread Soufflé

Curried Puy Lentils, Walnut Crumble, Vichyssoise, Pickled Shallot, *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

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Finish

Single Origin Dark Chocolate Torte

Orange Caviar, Saffron Sponge, Bourbon Vanilla, Tonka Bean Ice Cream, [1](#), [2](#), [3](#), [14](#)

Irish Winter Eton Mess

Estate Lavender Meringue, Blackberry Sorbet, Clotted Cream, Garden Apple Mint Gel, Candy Cane Sugar [2](#), [3](#), [14](#)

Warm Brown Bread Cake

Hazelnut Puree, Bourbon Vanilla Chantilly Cream, Black Treacle, Liquorice [1](#), [2](#), [3](#), [7](#)

Bergamot Earl Grey Pannacotta

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

Irish Cheese Selection

Cavan Corleggy Goats Cheese, Velvet Cloud Sheep Cheese, Cavanbert Brie, Young Buck Blue, Homemade Rye and Oak Biscuits, Quince Pear Jelly, [2](#)

Glastry Farm Selection of Ice Cream

Teelings Whiskey, Chocolate and Salted Caramel, Heather Honey Ice Cream, Dry Meringue, Tapioca Crumble [2](#), [3](#), [14](#)

Single Origin Coffee, Irish Afternoon Tea and a selection of herbal infused leaves.

A plate of Petit Fours

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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

Venison sourced from Co. Longford.

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

Manor Farm Chicken (Co. Cavan). Thornhill Duck (Co. Cavan)

Dairy Ice Cream from Glastry Farm (Co. Down)

Corleggy Goats Cheese (Co. Cavan)

Velvet Cloud Sheet's Cheese (Co. Mayo)

Cavanbert Cheese (Co. Cavan)

Young Buck Cheese (Co. Down)

All our cheeses are 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.