

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 flavoursome & succulent beef Ireland is famous for.

Main Course

8oz Fillet of Beef

Crumbed Beef Cheek, Wild Mushroom, Burgundy Jus

Contains; Wheat, Eggs, Milk

(€6 Supplement per Guest on Dinner Package)

10oz Sirloin

Vine Roasted Tomatoes, Chunky Chips, Green Peppercorn Sauce

Contains; Milk

Lemon & Thyme Marinated Supreme of Irish Chicken

Squash Puree, Spinach, Smoked Bacon Gravy

Contains; Milk

Loin of Venison

Smoked Parsnip Puree, Purple Potato, Wild Berry Jus, Parsnip Crisp

Contains; Milk, Sulphite, Celery, Wheat

Game May Contain Pellets, Chef Recommends to Cook Medium Rare.

North Atlantic Halibut

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

Warm Chocolate Fondant

Vanilla Ice Cream

Contains; Wheat, Eggs, Milk

Selection of Glenowen Farm Irish Ice Cream

Tuille (Pistachio, Cookies & Cream, Rum & Raisin)

Contains; Egg, Milk, Wheat, Nuts

Date & Toffee Pudding

Caramelised Banana, Toffee Sauce, Salted Caramel Ice Cream

Contains; Egg, Milk, Nuts (Gluten Free)

Lemon Meringue Tarte

Raspberry Sorbet

Contains; Egg, Butter, Gluten

Selection of Irish Cheese

Co. Tipperary - Crozier Blue

Co. Wexford - 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 2016/2017

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

Mains

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