

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 environmentally friendly water is filtered here at
Farnham Estate through a sophisticated 7 stage process
that delivers unrivalled purity and taste.

Starters

Prawn Bisque & Open Prawn Ravioli

Lemon Crème Fraiche, Micro Amaranth, Smoked Oil
Contains; Milk, Wheat, Eggs, Molluses

Dingle Gin & Beetroot Salmon

Cured & Tar Tare of Salmon, Soused Baby Gem, Pickled Cucumber, Egg Yolk
Puree
Contains; Molluses, Milk

Cavan McCarren's Ham Hock Croquettes

Pickled Rainbow Carrots, Radish & Mizuna, Black Garlic Mayonnaise
Contains; Milk, Eggs, Wheat

Pan Seared Scallops & Black Pudding

Cauliflower, Black Pudding Croquette & Cracker, Saffron Puree, Rosemary Jus
Contains; Molluses, Milk, Wheat, Egg

Goats Cheese Mille Feuille

Buttered Puff Pastry, Goats Cheese & Sumac Spice, Rainbow Beetroot, Spiced
Sponge, Micro Sorel
Contains; Milk, Wheat

Mushrooms on Toast

Toasted Brioche, Mini Woodland Mushrooms, Baby Spinach, Bearnaise Sauce
Contains; Milk, Wheat, Egg

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(€6 Supplement per Guest on Dinner Package)

OR

10oz Sirloin

Glazed Rainbow Carrots, Potato Dauphine, Charred Turnip, Mini Shiitake Mushroom, Violet Crisps

Choice of Sauce :

Green Peppercorn Sauce or Port Jus

Contains; Eggs, Milk, Wheat

Local Stout Marinated Shannonvale Supreme of Irish Chicken

Creamed Pearl Barley, Black Larde, Vanilla Parsnip Puree, Pistachio Crumb, Sweet Sherry Jus

Contains; Milk, Wheat, Nuts

Slaney Valley Rump of Lamb

Shallot Puree, Confit Oyster Mushroom, Spring Truffle Oil, Sweet Potato, Black Garlic Cream

Contains; Milk, Celery

Thornhill Cavan Duck Breast

Duck Leg Ballotine, Braised Savoy Cabbage, Smoked Celeriac Puree, Confit Potato, Nepal Pepper Cream

Contains; Milk, Celery, Suplur

Duo of Salmon & Lemon Sole

Purple Sprouting Broccoli, Tiger Farfalle Pasta, Spring Peas, Water Cress Leaves, Saffron & Mussel Volute

Contains; Fish, Milk, Molluscs, Wheat

Fillet of Atlantic Sea Trout

Tarragon Risotto, Smoked Red Pepper Jam, Burnt Orange, Chorizo Oil, Coriander Volute

Contains; Fish, Mustards, Milk

Smoked Pepper & Basil Rissotto

Roasted Red Pepper

Contains;, Milk

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

Side Orders €4.00 each

Green Salad, French Fries, Caramelized White Onions, Sauté Mushrooms, Onion Rings, Creamed Potato

All our Soups, Sauces & Dressings are Gluten Free

Our **Dishes may contain** traces of nuts or gluten

Desserts

Vanilla Crème Brulee

Contains; Eggs, Milk

Homemade White Chocolate Cheesecake

Biscuit Crumble, Blackberry Jelly

Contains; Eggs, Milk, Wheat

Farnham's Dark Chocolate Plate

Brownie, Mousse & Chocolate Crumble, Sugar Tuille, Chocolate Fudge

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

Raspberry 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.

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