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

Starters

Chicken & Black Pudding Terrine
Truffle & Leek Salad, Mustard Dressing, Toasted Hazel Nuts **(D-C)**

Sticky Pork Fillet
Malibu & Pineapple Salsa, Chilli Hibiscus Dressing **(D)**

Roast Quail
Barley & Thyme Stuffing, Scotch Quail Egg, Natural Jus **(D)**

Winter Vegetable & Goats Cheese Tart
Goats Cheese, Roast Pepper, Red Onion, Ruby Chard **(V)**

Tempura of Vegetable
Garden Salad, Smoked Garlic Aioli **(V)**

Ceviche of Lemon Sole
Pickled Cucumber, Crushed Pink Peppercorns, Chilli **(C)**

Crab & Smoked Salmon Tian
Coriander, Crème Fraiche, Lemon Zest, Apple Crisp **(C)**

Butternut Squash & Coconut Milk Soup **(D-C-V-VG-E)**

Soup of the Day **(V-C)**

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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 before cooking & the natural grasslands in Co. Cavan produce the most flavorsome & succulent beef Ireland is famous for.

Main Course

Chefs Choice:

Beef Wellington for Two

Succulent 12 oz. Chateaubriand with Mushroom Duxelle & Spinach
Wrapped in Pancake & Crispy Pastry

Supplement €16.00

Rib Eye on the Bone

Well-marbled 16oz steak making it juicy & tender (C)
(€6 supplement Guest on Dinner Package)

The Fillet of Beef

Tenderloin sits beneath the ribs next to the backbone making it a tender prime cut (C)
(€6 supplement Guest on Dinner Package)

10oz Sirloin

This sirloin steak consists of a mussel that doe's little work, making for a tender steak with a little bite. (C)

All steaks come with a choice of:

Bordelaise Sauce (C- D), Pepper Sauce (C) , Smoked Garlic & Caper Butter (C) , Bushmills Cream (C)

Venison Saddle

Braised Glenmalure Shin Croquet, Glazed Carrots, Fig Tartlet, Blackberry Jus (C)

Roast Partridge

Slow Cooked Leg, Celeriac Purée, Smoked Vegetables, Bacon Jus (C)

Barbary Duck Breast

Duck Rillette, Sweet Potato Purée, Honey Roast Parsnips, Cherry Juices (C)

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Main Course

Baked Clare Island Organic Salmon
Tempura of Wild Prawn, Courgette Ribbons, Saffron Sauce **(C)**

North Atlantic Hake
Nage, Fine Bean, Cherry Tomatoes, Lemon & Fresh Herbs **(C)**

Slow Roast Glin Valley Chicken
Chesnutt Mousse, Wrapped in Streaky Bacon, Autumn Vegetables,
Fondant Potato, Baby Onion Gravy **(C)**

Chargrilled Aubergine & Mozzarella
Grilled Courgette, Tomato, Saffron Balsamic **(v)**

Pithivier of Woodland Mushrooms
Shallots & Durrus Cheese**,** Winter Vegetable **(v)**

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 done **without Flour**
Our **Dishes may contain** traces of nuts or gluten

If you suffer from a nut allergy or any other allergies please let a member of staff know, as nuts, wheat, gluten & dairy are used in our kitchens

V = Vegetarian, Vg= Vegan, E = Egg Free, D = Dairy Free, C = Coeliac
Df = Diabetic Friendly

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Desserts

Dark Chocolate Fudge Delice
Spiced Walnut Pieces, Cherry Foam, Poached Sour Cherries

Saffron Apple Bavarois
Apple Three Ways Crisps, Purée, Caramelized (c)

White Chocolate & Citrus Parfait
Thyme Poached Pineapple (c)

Warm Lemon & Poppy Seed Cake
Kaffir Lime Syrup, Sweet Basil Yoghurt Sorbet

Petit Choux
Passion Fruit Chantilly, Chocolate Ganache, Toasted Coconut.

Steamed Sponge Pudding
Sesame Nougatine, Salted Caramel Sauce, Black Sesame Seed Ice Cream

Selection of Locally Sourced Irish Cheese
Crackers, Farnham Plum Chutney, Fresh Grapes
(€3.50 Supplement)

Fresh Pavlova
Seasonal Fruits only (d) possible without dairy **(v-c)**

Fresh Fruit Salad **(v-vg-e-d-c)**

Freshly Brewed Tea and Coffee

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