

Brillant Restaurant

Finest French Cuisine



Saturday 19th August 2017
(Reservation Essential)

4 Courses Menu @ €50.00

Open to Non-Residents
(Friday & Saturday)

Dinner 19.00pm

ENTREES

SALADE DE ROMAINE GRILLED, AVOCADO, ROQUEFORT ET PIGNONS DE PIN (V)
Grilled baby gem lettuce, avocado, roast baby tomato, blue cheese and pine nut salad

RISOTTO DE CHAMPIGNONS ET GIROLLES SAUVAGE, PETIT POIS ET PARMESAN
Wild Girolle mushrooms & pea risotto with 24months old Reggiano Parmesan cheese

TERRINE DE FOIE GRAS DE CANARD, CHUTNEY DE FIGUES ET ANANAS
Terrine of duck Foie Gras, fig & pineapple chutney, sourdough toast

VIANDE & POISSON

CONFIT DE CANARD, CANNELLONI DE BOEUF, HERITAGE CAROTTE, HARICOT VERT ET POMME FONDANTE
Confit of duck leg, braised beef cannelloni, Portobello mushrooms, heirloom baby carrot, French beans and fondant potato

FILET DE ST PIERRE ROTI, TOMATE DE VIGNE CONCASSE, POUSSE D'EPINARD ET POMME VAPEUR
Butter roast filet of John Dory with lemon, vine tomato fondue, baby spinach, new potato and chives butter emulsion

DESSERT & FROMAGE

SELECTION DE FROMAGES AFFINES
Selection of fine French & Irish mature cheeses with quince jelly, grapes, apple & cracker biscuits

MARQUISE AU CHOCOLAT, FRAISE ET MERINGUE, GLACE A LA PISTACHE
Chocolate marquise, strawberry & meringue, pistachio ice cream

COFFEE / TEAS & PETIT FOURS

Espresso, Cappuccino, Americano & choice of Teas/herbals, chocolates & petit fours.

Please understand that due to all food being cooked to order, there will be a short wait between each course.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Our Irish suppliers: Duncannon fish, Mc Loughlin Butchers, Larousse, Odaios foods, Regan Organics, Pallas, Wild Irish game.

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