

Brillant Restaurant

Finest French Cuisine



Friday 19th & Saturday 20th October 2018
(Reservation Essential)

(Our Menu change weekly)

€50.00pp

Dinner 7pm

MENU

RISOTTO CREMEUX DE CHAMPIGNONS SAUVAGE, CRÈME DE PARMESAN
Creamy wild mushrooms risotto, crispy Pancetta and Parmesan cream

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MIGNON DE BOEUF & PARMENTIER CIVET DE VENAISON  
Venison cottage pie, grilled beef filet mignon, greens, Vichy carrot and red wine jus

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

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MOUSSE DE FORET NOIRE, CERISE AU KIRSCH, GLACE VANILLE  
Black forest cake, stew cherries in Kirsch, vanilla ice cream

## **COFFEE / TEAS & PETIT FOURS**

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

**“Georgina Campbell, Country House of the Year 2019”**

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.**

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