

Brillant Restaurant

Finest French Cuisine



Friday 23th & Saturday 24th February 2018
(Reservation Essential)

4 Courses Menu @ €50.00

Open to Non-Residents
(Friday & Saturday)

Dinner 7pm

ENTREES

CROQUETTE DE SAUMON AUX CHOUX VERT ET BEURRE A L'ESTRAGON
Salmon fishcake, green cabbage and served with a light tarragon butter sauce

TERRINE DE FOIE GRAS DE CANARD TRUFFE
Terrine of duck Foie Gras with black truffle, wholemeal toast

RISOTTO CREMEUX DE CHAMPIGNONS, LEGUMES ROTI ET PARMESAN (V)
Creamy mushrooms risotto & roasted vegetables with Parmesan

MAIN COURSES

FILET MIGNON DE BOEUF, CAROTTE GLACEE, HARICOT VERT ET POMME FONDANTES
Irish fillet mignon of beef, caramelised shallot, baby carrot, fine beans and fondant potato

PAVE DE TURBOT ROTI, TOMATE HERITAGE, PUREE DE POMME, CREME AU CITRON
Butter roast fillet of turbot, baby spinach, heirloom vine tomato, butter mashed potato and a lemon sauce

CONFIT DE CANARD MAISON, HARICOTS BLANCS AUX HERBES ET SALADE D'HARICOTS VERTS
Our own duck Confit recipe, chorizo & butter beans casserole, assorted green salad

DESSERT & FROMAGE

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

FONDANT AU CHOCOLAT, GLACE A LA PISTACHE
Chocolate fondant served with a velvet warm chocolate sauce and a pistachio ice cream

TARTE TATIN AUX POMMES CHAUDE GLACE A LA VANILLE
Hot tart tatin with vanilla 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, Regan Organic, Larousse, Odaios foods, Pallas, Wild Irish game.

Website: www.clonganny.com – email: info@clonganny.com – Tel: 053 948 2111