

Brillant Restaurant

Finest French Cuisine



Friday 25th & Saturday 26th January 2019
(Reservation Essential)

(Our Menu change weekly)

€55.00pp

Dinner 7pm

MENU

TARTE FINE DE TOMATE ET CHEVRE GRILLE EN SALADE
Puff pastry, heirloom tomato, grilled goat cheese, salad leaves

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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

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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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FONDANT AU CHOCOLAT AU PRALIN, GLACE A LA VANILLE  
Chocolate fondant, praline dust served with a velvet dark chocolate sauce and a 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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