

Brillant Restaurant

Finest French Cuisine



VALENTINE MENU 2018

Saturday 10 February 2018

€75.00 per person

6 Courses Tasting Menu

ENTRÉE

TERRINE DE FOIE GRAS DE CANARD, PAIN AU LEVAIN GRILLE, MANGUE CHUTNEY
Terrine of Duck Foie Gras, sourdough toast, mango chutney gel

POISSON

PAVE DE SAUMON ET NOIX DE ST JACQUES, POUSSE EPINARDS, PERLES DE LEGUMES, RIESLING SAUCE
Grilled filet of salmon & seared scallop, butter baby spinach, vegetable pearls and a light Riesling wine sauce

CHAMPAGNE SORBET & EDIBLE GOLD LEAF

VIANDE

MIGNONS DE BOEUF WELLINGTON, CAROTTES GLACEES, HARICOT VERT ET GRATIN DAUPHINOIS
Irish beef filet mignon in puff pastry, glazed carrot, fine beans and gratin dauphinois

DESSERT

MARQUISE AU CHOCOLAT, GLACE A LA VAILLE
Chocolate sponge biscuit, praline dust served with a velvet warm chocolate sauce and a vanilla beans ice cream

COFFEE / TEAS & PETIT FOURS

Espresso, Cappuccino, Americano and choice of Teas/herbals.

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

Our Irish suppliers: Duncannon fishmonger, McLoughlin Butchers, Larousse foods, Pallas, Odaios foods.

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