

THE KITCHEN RESTAURANT

WELCOME TO THE KITCHEN RESTAURANT
SET IN THE BEAUTIFUL GROUNDS OF MOUNT FALCON ESTATE
THE RESTAURANT IS LOCATED, AS ITS NAME
SUGGESTS, WHERE THE ORIGINAL KITCHEN OF
THE HOUSE USED TO BE. IT IS DESIGNED WITH
TABLES NESTLED AROUND THE NOOKS AND CRANNIES
OF THE ORIGINAL KITCHEN AND PANTRY,
WITH LARGE WINDOWS OFFERING STRIKING VIEWS OF THE PARKLAND ESTATE.
THE MENUS ON OFFER VARY WITH THE SEASONS
AND THE AVAILABILITY OF THE VERY BEST OF OUR FRESH NATIVE PRODUCE,
HERE AT THE KITCHEN RESTAURANT WE TRY TO USE AS MANY
LOCAL AND ARTISAN SUPPLIERS AS POSSIBLE.

BEEF & VENISON – MICHAEL MCHALE, CASTLEBAR
DUCK – SKEAGHANORE
FISH & ORGANIC SALMON – GERARD RADISON, BALLINA

AT MOUNT FALCON WE ARE LUCKY ENOUGH TO HAVE A COUNTRY GARDEN
AND OUR HEAD GARDNER ALEX LAVARDE, CURRENTLY OFFERS
A SELECTION OF VEGETABLES FOR FEBRUARY,
INCLUDING CRONES, JERUSALEM ARTICHOKE, RAINBOW CHARD,
PARSLEY ROOTS, ASSORTED CALABRAISE, BABY LEEKS,
BRONZE FENNEL, RAINBOW CARROTS & ESTATE HERBS

OUR RESTAURANT MANAGER
HAS AN EXTENSIVE WINE SELECTION ON OFFER, INCLUDING
CHABLIS WILLIAM FEVRE, CUVÉE VOM BERG
EMRICH SCHONLEBER RIESLING, TO NAME BUT A FEW,
SOME OF WHICH CAN ALSO BE ORDERED BY THE GLASS

IF YOU HAVE ANY SPECIFIC DINING REQUIREMENTS OR ALLERGENS PLEASE
INFORM ANY OF OUR STAFF AND THEY WILL ENDEAVOR TO CATER FOR THEM.

TABLE D'HÔTE MENU €59

WARM HOME BAKED BREAD SELECTION & CUINNEOG FARMHOUSE BUTTER

TO BEGIN

FIVE ONION SOUP

A RICH ONION SOUP MADE WITH SEASONAL ONION,
CIDER AND GRATINATED WITH COOLEA CHEESE

GLASS OF MAJOR HILL PINOTAGE €14.00

SKEAGHANORE DUCK

SLOW COOKED DUCK, PICKLED MUSHROOMS, RED ONION TART,
SWEET SHERRY DRESSING.

GLASS OF BROUILLY GAMAY €13.00

CREAMED CORN

CREAMED CORNMEAL WITH CROZIER BLUE CHEESE,
CRACKED HAZELNUTS AND SALAD OF WARM KALE & HERB

GLASS OF MACON LES MORIZOTTES CHARDONNAY €14.00

CURED SALMON

CURED ORGANIC SALMON, POTATO AND PRAWN SALAD,
MUSTARD & ONION DRESSING, GARDEN HERBS

GLASS OF MUSCADET SÈVRE & MAINE SUR LIE MELON DE BOURGOGNE €10.00

ROAST QUAIL

HERB MARINATED QUAIL WITH WARM BARLEY,
RISOTTO, SPINACH, SALTED GRAPES & WALNUTS

GLASS OF DOMAINE BOUSQUET MALBEC €9.00

TO FOLLOW

FILLET OF IRISH BEEF

QUINN'S IRISH BEEF FILLET, SMOKED ONION, WATERCRESS,
WOODLAND MUSHROOMS, ROAST ARTICHOKE AND RED WINE SAUCE

GLASS OF GULFI CERASUOLO DI VITTORIA €14.00

GUINEA FOWL

BREAST OF GUINEA FOWL COOKED IN GOLDEN ALE, CREAMED OATS,
BRAISED RAINBOW CHARD AND JUNIPER SAUCE

GLASS MAJORS HILL PINOTAGE €14.00

LOIN OF VENISON

ROAST LOIN OF VENISON WITH HAZELNUT & BLACK PUDDING CRUST,
APPLE PUREE, PARSNIP AND APPLE CIDER SAUCE.

GLASS OF BROUILLY GAMAY €13.00

JOHN DORY

POACHED FILLET OF JOHN DORY WITH MOUNT FALCON ESTATE BRASICAS,
ANCHOVIES AND GARLIC, LEMON BUTTER SAUCE

GLASS SAUVEGARDE ENTRE DEUX MERS BORDEAUX €13.00

HALIBUT

ROAST ATLANTIC HALIBUT WITH WILD MUSSELS,
BABY LEEKS & LIGHT FENNEL & HERB DRESSING

GLASS LENZ EMRICH SCHONLEBER RIESLING €15.00

A VEGETARIAN OPTION IS AVAILABLE PLEASE ASK YOUR SERVER.
ALL MAIN COURSES ARE SERVED WITH POTATOES OF THE DAY

TASTING MENU

€65.00 FOR 7 COURSES BEFORE 8.30PM
MINIMUM 2 PEOPLE – MAXIMUM 6 PEOPLE

WARM HOME BAKED BREAD & CUINNEOG FARMHOUSE BUTTER

SALMON

CURED ORGANIC SALMON, POTATO AND PRAWN SALAD,
MUSTARD & ONION DRESSING, GARDEN HERBS

QUAIL

HERB MARINATED QUAIL WITH WARM BARLEY,
RISOTTO, SPINACH, SALTED GRAPES & WALNUTS

HALIBUT

ROAST HALIBUT WITH WILD MUSSELS,
BABY LEEKS & LIGHT FENNEL & HERB DRESSING

LOIN OF VENISON

ROAST LOIN OF VENISON WITH HAZELNUT & BLACK PUDDING CRUST
PARSLEY ROOT, APPLE PUREE AND APPLE CIDER SAUCE.

WALNUT & PRUNE FRANGIPANE

WARM WALNUT & PRUNE FRANGIPANE WITH TEA SOAKED
PRUNES, LEMON, CLOTTED CREAM

DARRUS FARMHOUSE CHEESE

SPICED PEAR CHUTNEY, HOMEMADE CRACKERS

SELECTION OF SWEET THINGS