



first communion

so celebrate
first class

ELM TREE
— GLOUNTHAUNE —

contents

set menu €45.00

set menu €35.50

à la carte menu

kid's menu

drinks list

set menu

starter

confit duck leg bon bon bons panko crumb, red onion marmalade and orange coulis

pil pil prawns in a garlic, chilli and parsley butter with grilled ciabatta and a baby leaf salad

ham hock and white pudding croquet, on wilted spinach, soft poached egg and a monetary jack sauce

sautéed chicken, bacon and avocado salad, mixed leaves, cherry tomatoes and a ranch dressing

a smooth chicken liver pate with homemade sage butter, cumberland jelly and toasted ciabatta

main course

traditional half roast duckling, rosti potatoes, apricot stuffing, roast vegetables, drizzled with an orange and cointreau caramel

slow braised fetherblade of beef on horseradish mash, celeriac puree, puff pastry garnish, finished with roast gravy,
accompanied with a honey roasted carrot and parsnips

pan seared chicken supreme on spinach and garlic gratin, coated in a hazelnut and mushroom sauce, roast root vegetable

10oz irish hereford sirloin steak with homemade onion rings, grilled corn and fries, choice of garlic butter or brandy and peppercorn sauce

baked fillet of hake with a lemon and dill crust, seasonal green vegetables and creamy cheese sauce

thai red curry of sweet potato, chickpea and baby spinach served with lemongrass scented basmati rice and flatbread (with or without chicken)

dessert

trio of desserts consisting of a banoffee pavlova, a raspberry sorbet and cheesecake

tea/coffee

€45.00 per person

set menu

starter

a smooth chicken liver pate with homemade sage butter, cumberland jelly and toasted ciabatta

tournafulla black pudding salad with sauteed baby potatoes, caramelised apple, lardons, cherry tomatoes and a honey and mustard dressing

our homemade soup of the day with a homemade brown bread

cajun spiced chicken wings with a hickory bbq sauce and a blue cheese dip

main course

prime roast beef on a creamy mash, seasonal vegetables, a classic roast gravy, horseradish and a homemade yorkshire pudding

pan seared chicken supreme, buttery mashed potatoes, roasted seasonal vegetables and a creamy hazelnut and mushroom sauce

pan fried fillet of hake, creamy mashed potato, a selection of mixed green vegetables and a mornay cheese sauce

thai red curry of sweet potato, chickpea and baby spinach served with lemongrass scented basmati rice and flatbread (with or without chicken)

dessert

trio of desserts consisting of a banoffee pavlova, a raspberry sorbet and a lemon cheesecake

tea/coffee

€35.50 per person

à la carte menu

starter

confit duck leg bon bons in a panko crumb, red onion marmelade and orange coulis	€7.95
pil-pil prawns in a garlic, chilli and parsley butter with grilled ciabatta and a baby leaf salad	€8.80
tournafulla black pudding salad with sauteed baby potatoes, caramelised apple, lardons, cherry tomatoes with a honey and mustard dressing	starter: €8.20 main course: €15.50
ham hoc and white pudding croquet, on wilted spinach, soft poached egg and a monetary jack sauce	€7.80
cajun spiced chicken wings with a hickory bbq sauce, and a blue cheese dip or our fiery wings in a hot louisiana sauce	€7.20 portion to share: €9.90
sauteed chicken, bacon and avocado salad, mixed leaves, cherry tomatoes and a ranch dressing	starter: €8.35 main course: €15.50
our homemade soup of the day with a homemade brown bread	€6.25
breadboard, selection of warmly baked homemade breads with flavoured irish butter sundried tomato paste and a basil pesto dip	€7.95
creamy west coast chowder of salmon, cod, smoked bacon and potato served with homemade brown bread	€8.80
a smooth chicken liver pate with homemade sage butter, cumberland jelly and toasted ciabatta	€8.20
mushroom pil-pil in a cajun butter and grilled ciabatta	€4.95
toasted garlic ciabatta bread	€4.95 with cheese: €9.90

please note we are unable to split a bill for groups of 8 or more

allergens available on request

main course

grilled dard of salmon, spinach and garlic gratin, steamed mixed green vegetables, creamy mornay sauce	€18.50
buttermilk marinated chicken breast burger, coated in soft flour, flash fried, tomato, onion and rocket, garlic and basil mayo, chips and elm tree hot sauce	€16.95
traditional half roast duckling, rosti potatoes, apricot stuffing, roast vegetables, drizzled with an orange and cointreau caramel	€25.80
thai red curry of sweet potato, chickpea and baby spinach served with lemongrass scented basmati rice and flatbread	€15.50
slow braised fetherblade of beef on horseradish mash, celeriac puree, puff pastry garnish, finished with a rich roast gravy, accompanied with honey roasted carrot and parsnips	with chicken: €9.90 €17.95
pan seared chicken supreme on spinach and garlic gratin, coated in a hazelnut and mushroom sauce, roast root vegetables	€17.50
two 4 oz medallions of prime irish beef fillet on a bed of shallots, lardons, mushrooms, smoked garlic mash, with a choice of garlic butter or brandy and peppercorn sauce	€29.95
head chef's prime hereford beef burger topped with tomato relish, crispy bacon, irish mature cheddar cheese, pickled cucumber, rocket, beef tomato, toasted brioche bun, crispy onion rings and chips with smoked tomato ketchup	€17.10
10 oz irish hereford sirloin steak with homemade onion rings, grilled corn and fries, choice of garlic butter or brandy and peppercorn sauce	€25.80
traditional fish and chips of beer battered haddock, with mushy peas and tartare sauce	€17.50
baked fillet of hake with a lemon and dill crust, buttery mashed potato, seasonal green vegetables and a creamy cheese sauce	€17.90
sauteed chicken fettuchine in a rich sundried tomato and basil cream sauce, toasted garlic bread	€16.95
morrocan spiced mixed bean burger in a toasted bun with rocket, tomato and a beetroot relish, served with vegan mayonnaise and chips	€17.50

sides

chips	€3.10	potato rosti	€3.10	pepper sauce	€1.60
mixed seasonal veg	€2.60	creamy mash potato	€3.10	red wine jus	€1.60
onion rings	€2.60	citrus and mint infused pea puree	€2.10	wild mushroom whiskey sauce	€1.60
seasonal salad	€2.60	spinach and garlic gratin	€3.10	mornay sauce	€1.60
basmati rice	€2.60	smoked garlic mash	€3.10	garlic butter	€1.60

all main courses are cooked to order and may take up to 30 minutes

dessert

cheesecake of the day with vanilla whipped cream	€6.70
white chocolate and raspberry trifle with whipped cream	€6.70
vanilla ice cream sundae, mango and passion fruit compote wafer biscuit	€6.70
warm chocolate brownie, vanilla ice cream, raspberry compote, chocolate sauce	€6.70
our classic apple tart with a light cinnamon spice, crème anglaise	€6.70
homemade banoffee pie, toffee and banana with whipped cream on a biscuit base, drizzled with chocolate	€6.70
rich chocolate cake with a raspberry compote and freshly whipped cream	€6.70
raspberry and lemon pavlova, raspberry coulis and whipped cream in a soft meringue and lemon curd sandwich	€6.70
a chocolate brownie sundae with vanilla ice cream topped with chocolate sauce	€6.70
warm sticky toffee pudding, vanilla icecream and a butterscotch sauce	€6.70
banoffee sundae, layers of toffee, gingernut biscuit, vanilla ice cream and fresh cream	€6.70

COOL KIDS MENU

1

- Chicken & Pineapple Skewer
- Homemade Battered Fish Fillet (1,4)
- Ham & Tomato Pizza (1,3,6,7,8,9)
- Penne Pasta (1,3)
Tomato (1,3,6,7,8,9) or Bolognese Sauce (1,3,6,7,8,9)
- Clonakilty Bangers (1,7)
- Chicken Goujons (1,3,7)
- Cheese Burger (1,3,6,7)

2

- Vegetable Medley
- Mashed Potato (7)
- Mixed Salad
- Rice (1)
- Chips (1)
- Plain Pasta (1,3)

3

- Jelly & Ice Cream Sprinkles (1,3,7)
- Chocolate Brownie (1,3,6,7,8)
- Chocolate chip cookie (1,3,7)
- Vanilla ice cream with sprinkles (3,7)

4

- Purple Fruit Shoot
- Milk
- Cola
- Red Lemonade
- White Lemonade
- Orange Lemonade
- Cordial

Choose one from each Category

€8.95

ALSO AVAILABLE:

- Half Roast of the Day (1,6,7,8,9) €9.95
- Chicken Breast and Chips (1) 9.95
- Baby Bowl (6,7,8,9) €2.50
- Baby Bowl + Meat (6,7,8,9) €3.50
- Plain Pasta (1,3) €3.50
- Scoop of Mashed Potato (7) 50c
- Portion of Carrot Puree (7) 50c
- Portion of Beans 50c
- Portion of Peas 50c

E THE EMPORIUM COMPANY

ALLERGENS: 1-Cereals (Gluten) 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soybeans 7-Dairy 8-Nuts 9-Celery 10-MustardSeed 11-SesameSeed 12-Sulphites 13-Lupin 14-Molluscs GFR = Gluten Free on request

drinks list

white house wines

available by the glass, carafe and bottle

urmaneta

chardonnay

chile

golden in colour with an excellent fruity aroma of peaches and apricots. a lovely creamy mouthfeel with ripe and round tropical fruit flavours balanced by good acidity. the palate is full-bodied and complex.

€ 6.75
glass

€ 17.50
carafe

€ 26.00
bottle

orchestra

sauvignon blanc

spain

light straw colour with green shades and an intense tropical fruit bouquet with notes of fresh grass. a clean refreshing wine with lively pineapple flavours and a zesty finish.

€ 6.75
glass

€ 17.50
carafe

€ 26.00
bottle

sonetti

pinot grigio

italy

delicate, fresh white with lovely white fruit flavours and a medium dry finish.

€ 6.75
glass

€ 17.50
carafe

€ 26.00
bottle

white pouring wines

available by the glass, carafe and bottle

kissing booth

sauvignon blanc

marlborough, new zealand

aromas of passionfruit and ripe juicy melons lead to a palate of intense gooseberry, apple and nashi pear flavours that gently and sensuously fill the mouth and linger long after the wine is gone.

€ 8.95
glass

€ 23.95
carafe

€ 32.95
bottle

long row

riesling

australia

this delicious riesling has a flamboyant lifted floral nose displaying floral citrus and tropical notes.

€ 7.95
glass

€ 20.95
carafe

€ 31.50
bottle

domaine
combe rouge

picpoul de pinet

france

this sauvignon blanc has mild aromas of lemon, grapefruit and honeydew melon. in the mouth, it is crisp, light and has a long refreshing aftertaste.

€ 7.75
glass

€ 20.25
carafe

€ 30.50
bottle

red house wines

available by the glass, carafe and bottle

eliance

merlot
fance

hints of ripe red fruits, soft tannins, a smooth easy drinking red.

€ 6.75
glass

€ 16.95
carafe

€ 25.00
bottle

mancura

cabernet sauvignon
chile

this wine boasts a bright ruby-red colour, with pronounced blackberry aromas on the nose mingling with touches of leather and chocolate. in the mouth, the wine is soft and fruity, perfectly balanced with fine, smooth tannins.

€ 6.75
glass

€ 16.95
carafe

€ 25.00
bottle

monterio

tempranillo
spain

easy, round and good acidity balance with good intense aromas, note how the blackberry fruit hints stand out.

€ 6.75
glass

€ 16.95
carafe

€ 25.00
bottle

red pouring wines

available by the glass, carafe and bottle

argento

malbec
argentina

powerful aromas of blackstone fruit and notes of chocolate. blackcurrant fruit complemented by a touch of sweet and spice. lingering finish with ripe velvety tannins.

€ 7.50
glass

€ 19.50
carafe

€ 32.00
bottle

messer del
fauno

primitivo
italy

tar, liquorice and red berries on the nose. full bodied, warm and fruity with strong tannins.

€ 7.25
glass

€ 18.95
carafe

€ 29.95
bottle

pene tojo
crianza

rioja
spain

this wine is an intense blackberry colour. great fruit and berry jam aromas with a touch of cacao. fruity, with a hint of dark chocolate and liquorice on the palate.

€ 8.25
glass

€ 21.50
carafe

€ 32.95
bottle

red wines

available by bottle only

blason timberlay, bordeaux france	€ 29.75
duck shoot, pinot noir australia	€ 38.00
post house blueish black, pinotage stellenbosch south africa	€ 34.25
jean loron, gamay noir france	€ 33.75
chiringuito cove, cabernet sauvignon chile	€ 25.00
herencia altes, grenache spain	€ 33.00
galway shiraz, shiraz barossa valley australia	€ 34.95
the signature, shiraz barossa valley australia	€ 96.75

white wines

available by bottle only

blason timberlay bordeaux, sauvignon blanc france	€ 29.75
chiringuito cove, sauvignon blanc chile	€ 25.00
herencia altes, grenache spain	€ 33.00
tarquet unoaked, chardonnay france	€ 34.50
pulpo, albarino spain	€ 38.95
argento, pinot grigio argentina	€ 30.50
antonin rodet, puligny Montrachet france	€ 119.90
honoro vera, verdejo spain	€ 36.25

cocktails

long island iced tea

imagine lying on a sunny beach enjoying a cool refreshing drink...unfortunately, you're not but our long island ice tea can most certainly help with that fantasy.



€ 11.00

espresso martini

the espresso martini is a classic and has always been a favourite amongst the crowd. a perfect mix of that well needed caffeine hit and the desired alcohol taste, it is sure to perk up your day.



€ 10.00

strawberry daiquiri

the strawberry daiquiri is the perfect mix of strawberries, rum and lime. it's sure to bring out your fruity side.



€ 10.50

mojito

the classic mojito consists of mint, rum, lime, gomme and soda. served over crushed ice... it is mint.



€ 10.00

elderflower martini

the elderflower martini fulfils the desires of both gin lovers and vodka lovers. a carefully balanced mix of gin, vodka, sugar, st germain elderflower and lime, its one not to be left behind.



€ 10.50

sweet n sour

our in-house sweet and sour cocktail was created to deliver the perfect balance of sweetness and bitter, whilst complimenting the premium tonic...even uncle ben approves.



€ 10.00

cosmopolitan

the cosmo was first created in manhattan in 1987 and since then has spread its wings to all corners of the globe. it's the perfect balance of vodka, triple sec, lime and cranberry. it's surely worth a venture.



€ 10.00

daiquiri

the daiquiri was created by jennings's cox in the 1940's. still, to this day, this simple but elegant cocktail has maintained popularity. sit back and sip the history.



€ 10.00

margarita

the margarita is one of the most well-recognised cocktails worldwide. after many necessary attempts, we think we have nailed it.



€ 10.50

chivalrous whiskey sour

the whiskey sour involves a delicate touch when making and needs a clever palate when drinking. perfect for both whiskey and non-whiskey drinkers.



€ 10.50

please note

pre-booking for your special occasion is required and minimum numbers apply.

all menus in this presentation are samples and the food items and prices included are subject to change.

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contact information

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