



## **Clonalis House**

### **Sample Menus**

**Vegetarian and Vegan menus available upon request.**

#### **Dinner Sample menu 1**

Asparagus with chorizo

Garden Fresh Pea and mint soup.

Soy and black pepper duck breast with strawberry slaw served with a platter of seasonal vegetables

Chocolate Pot served with fresh raspberries

Coffee, Tea & Herbal Tea

#### **Dinner Sample menu 2**

Smoked salmon terrine with pickled cucumber

Tomato and basil soup

Roast loin of lamb with zhoggiu sauce served with a platter of garden-fresh vegetables and dauphinoise potatoes.

Crème brûlée with strawberries

Coffee, Tea & Herbal Tea



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### **Sample Menus**

#### **Dinner Sample menu 3**

Beetroot salad with blue cheese and fennel

Asparagus soup

Baked cod on a bed spinach served with prawns, mozzarella, served with a platter of fresh vegetables.

Amaretto orange and chocolate cake served with oranges

Coffee, Tea & Herbal Tea

#### **Dinner Sample menu 4**

Pear, blue cheese and rocket salad

Cream of mushroom and thyme soup

Pork fillets stuffed with fennel and pine nuts and served with apple sauce

Lemon Posset served with passion fruit

Coffee, Tea & Herbal Tea



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### Sample Menus

#### Sparkling Wine and Champagne

**San Simone Verde Prosecco, Italy, Grape: Glera**

**€42**

*This is a fantastic, fun-loving wine that`s impossible not to enjoy. It`s full of ripe fruit flavours and citrus zest. The bubbles are persistent and, on the palate, San Simone `Verde` recalls crisp Golden Delicious apples and Meyer lemons.*

**J. Charpentier Reserve Brut Champagne, France, Grape: Pinot Meunier, Pinot Noir**

**€62**

*Persistent mousse of fine bubbles. Clean and dry with an appealing mouth filling richness. An excellent all-around Champagne, fine, fruity and elegant.*



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#### White Wines

**Glazebrook Sauvignon Blanc, New Zealand** €7 €35

*Lovely fresh flavours of passionfruit with good balance leading to a nice fresh finish in this white wine. A Sauvignon Blanc wine that oozes quality.*

**Four Sisters, Chardonnay, Australia** €36

*This delightful, fruit driven wine displays aromas of tropical fruits such as paw paw, rockmelon and guava with just a hint of lightly toasted oak. The palate exhibits fresh, ripe Chardonnay flavours of fig and melon with a delicate creamy texture a crisp, clean finish.*

**Paddy Bortwich, Riesling New Zealand** €38

*This white wine has an enticing aroma of ginger with that classic, quirky smell of rubber that mark it as Riesling. It's perfectly dry with hints of apricots and orchard-fresh apples on the long, lingering finish. A different take on Riesling from New Zealand.*

**Domaine Sequinot-Bordet, Chablis, Chardonnay** €42

*Hints of grapefruit and kiwi lead to more buttery soft flavours and a lively acidity that gives a great refreshing finish. These Chardonnay white wines are stylish and modern, but still maintain an excellent reflection of their terroir.*

**Ciu Ciu, Chardonnay – Pinot Grigio, Italy** €36

*The grapes for Tebaldo are hand-harvested early, in mid-August. This method showcases the aromatic characteristics of the grape varieties which produce this wine. The combination of Chardonnay, Pinot Grigio and Sauvignon Blanc, while it sounds like a mouthful, delivers a wine of elegance and balance.*



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#### Red Wines

**Le Petit Balthzar, Merlot, France**

€7 €34

*An Intense and spicy nose of blackcurrant, fresh blackberries, and liquorice. Full and rounded red wine with a lingering and fruity end.*

**Four Sisters, Shiraz Australian**

€37

*Deep purple in colour. The fragrant nose displays aromas of subtle dark berry fruit and a hint of spice and pepper. The palate is elegant and finely balanced displaying dense berry fruit, overtones of spice and finishing with some fine powdery tannins.*

**Gouguenheim Malbec, Tupungato, Argentina**

€37

*This sun loving Malbec is deep in colour, plum and juicy, slight sweetness in the mouth with just the right amount of tannin, great with food or on its own*

**L'Amourier Domaine Luc Lapeyre Minervois, France**

€36

*Rich and concentrated bouquet. L'Amourier has ripe tannins and its complexity benefits from a beautiful balance of power between Syrah, Mourvèdre, and Grenache.*

**Chateau La Baronne, Corbieres A/C, France**

€39

*This red wine consists of fresh aromas of crushed dark berries and pepper— intriguing flavours of violet, blackberry, and roasted herbs, leading to a robust finish.*

**Chateau Haut Segottes, Saint-Emilion Grand Cru, France**

€48

*Taste the art of blending! Very expressive with blackberry and cassis flavours and a lovely mouthfeel.*