

Welcome to Rococo Restaurant...

(The term Rococo maybe used to describe a refined and fanciful style)

Proprietors, the Cusack family, welcome you to Rococo Restaurant in the Knightsbrook hotel, Spa and Golf Resort. Along with ourselves, our team of chefs and our staff, we have one aim in mind, and that is to ensure you have a most pleasurable dining experience with us this evening.

The hotel has gained a reputation for excellent quality dishes, showing imagination and tradition side by side. Our use of fresh Irish and local ingredients has proven to be very popular, especially our range of meat and fish dishes.

Seasonal fare is also incorporated into our menus. Of course, by only using the freshest of produce, all meals are cooked to order and as such certain dishes can take at least thirty minutes to prepare. We hope you appreciate this and find that the wait will be more than worthwhile.

To accompany your meal our wine list has been carefully selected to offer you a variety of wines from around the world to complement your meal.

Rococo Brasserie Menu

STARTERS...

Cream of Carrot and Ginger Soup
with pickled ginger foam **€5 (V)**

Olives, Serrano Ham and Crisp Vegetables
with hummus, olive oil and bread crackers **€6**

Keelaghans Pork and Leek Gourmet Sausage
with white bean casserole **€6 Starter /€15 Main Course**

McCormack Farms Leaves and Herb Salad with Sun-dried Tomatoes;
cucumber, shallot, parmesan cheese and toasted pine nuts, grenadine dressing **€6.50 (V)**
(Add herb roast breast of chicken as Main Course **€16.50**)

McConnell's Smoked and Fresh Salmon spread with Soda Bread
and a lemon & dill mayonnaise **€7.00**

Risotto of Peas and Wild Mushrooms
with pea shoots and truffle oil **€7 Starter /€14 Main Course (V)**

"Noel Matthews" Dunany Crab and Pasta Salad
with coriander & rocket, chilli and lime dressing **€7.50**

Chilled Fennel and Potato Soup
with lumpfish caviar and smoked trout **€8.00**

Chowder of Mussels and Market Fresh Fish
with soda bread and herb butter **€10 (or supplement €2*)**

MAIN COURSES...

Sweet Onion and Brie Tart
with marinated tomatoes and crème fraiche **€15 (V)**

Herb Roast Breast of corn-fed Irish chicken,
sage and onion stuffing, French beans and roast jus **€18**

Whole Megrin Sole
with capers, lemon, parsley & seasonal vegetables **€27**

Baked Fillet of Cod with Parsley Champ
and minted peas in cream sauce **€18**

"T-bone" of Atlantic Halibut
with risotto of marinated peppers **€25**

Maple-glazed Leg of Confit Skeaganore Duck
with sweet corn polenta, wilted greens and split balsamic juice **€19**

Grilled "Jim Ryan" Lamb Cutlets with Rosemary Smoked Baby Potatoes,
baked Provençal courgettes and garlic lamb roasting sauce **€26**

8 oz Fillet Steak **€31 (or supplement €6*)**
10 oz Sirloin Steak **€25**
12 oz Rib Eye Steak **€29 (or supplement €4*)**

Any of the above steaks served with any one of the following garnishes

- French fries, watercress and garlic dipping sauce
- Parsley champs potato and green peppercorn cream
- French beans, smoked potato, wild mushrooms and garlic butter

****Supplements apply to customers on dinner, bed and breakfast packages***

SIDE ORDERS...



French fries with aioli,
French beans with tomato,
Balsamic mushrooms,
Buttered onions,
Vichy carrots,
Smoked baby potatoes,
Parsley champ potato,
Tossed salad leaves in house vinaigrette
€2.50

DESSERTS...

French Chocolate Tart
white chocolate sauce and raspberry sorbet **€7**

Black Forest Gateaux in a Glass **€7**

Ice Cream and Sorbet Selection
on a hazelnut tuile with berries, fruits and sauces **€7**

Classic Vanilla Crème Brulee
with short cookie and Irish strawberries **€7**

Sugared Figs and Blackberries on Butter Puff Pastry
pastry cream and orange syrup **€7**

Cheese Plate from Leinster producers with Crackers and Fruit **€9**

-All ingredients are sourced locally-

Wine by the Glass

Red Wine

White Wine

CHILE

CHILENSIS, MERLOT €5.75 CHILENSIS, SAUVIGNON BLANC €5.75

FRANCE

B&C CUVÉE PRESTIGE ROUGE €5.75 B&C CUVÉE PRESTIGE BLANC €5.75

SPAIN

CAMPO DEL MORO CABERNE €5.00 CAMPO DEL MORO SAUVIGNON €5.00

BOTTLED BEERS

MILLER, CORONA, BUDWEISER, HEINEKEN, COORS, €5.20
BULMER'S ORIGINAL, (LIGHT), BERRY, PEAR €5.30
ALSO AVAILABLE IN PINT BOTTLES €5.60

HOT BEVERAGES

ESPRESSO, WHITE COFFEE
€2.40

CAPPUCCINO,
LATTE,
AMERICANO,
MOCHA,
HOT CHOCOLATE,
DOUBLE ESPRESSO,
SELECTION OF HERBAL TEA
€2.85

Specialty Coffees

French Coffee €6.90
Irish, Russian, Calypso, Baileys €6.60

Suppliers from Meath

Boyne valley vegetables, Keelaghans meats, Sheridans cheese mongers, Conaty catering supplies
Brendan Guinan baby cress, Nicks fish, Millbrook foods, Jim Ryan lamb, Peter Whelan pork

Suppliers from Neighbouring Counties

La Rouse foods, Pallas foods, Vanilla venture, Fresh cut foods, Gleneely foods