


2017

The Fatted Calf Lunch Menu 2017

The Fatted Calf

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The Fatted Calf.



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CHURCH STREET, ATHLONE
WESTMEATH'S MULTI-AWARD WINNING
RESTAURANT

Lunch Menu



Lunch Menu - Thursday, Friday and Saturday 12:30 to 3:00pm

All of our food is cooked to order, if you are in a hurry, please contact your server, alternatively, you can pre-order by phone 0906433371 or email: info@thefattedcalf.ie

Starters

Homemade soup and crusty breads €4.95 (MK, G - d
adaptable)

Burren smokehouse creamy wild mackerel, house pick
toast €8.25 (G, F, MD, E)

Red pepper hummus, smoked Galway goat's yoghurt,
winter vegetables, pomegranate €8.25 (MK, E, G, C)

Crispy Dublin Bay prawn wontons, sesame dressed mar
coriander satay €9.50 (N, C, MD, G, SS)

Buttermilk spiced chicken Caesar salad, balsamic sou
croutons, aged parmesan €8.95 / MC €14.95 (MK)

Salad of double fried chilli beef fillet, roast pepper and
€8.95 / MC €14.95 (G, MD, SP)

Mains

The Fatted Calf BLT, maple cured bacon, baby gem ar
tomato €13.95 (G, CY)

Aubergine and mozzarella ravioli, red curly kale, bu
squash and pepperonata €13.95 (MK, G)

Grilled thyme and honey Irish farmhouse chicken, celer
savoy cabbage, parmesan crisp €14.95 (CY)

Pan fried Clare Island organic salmon, creamed Millhou

shellfish butter €14.95 (F, MK, C)

Kettle's dry aged beef burger, Hegarty's cheddar, maple
brioche bun €15.95 (G, MK, MD)

Carved John Stone 30 day dry aged Irish tenderloin stea
pepper thyme jus €19.50

Seasonal Sides

Extra sides €3.75 each

spring onion mash (MK) / triple cooked chips (G) / hous
/ buttered Winter greens (L, MK) / honey roast he
carrots, parsnips, peas and pancetta (L, MK, MD)

Desserts

Desserts

Grilled clementine pavlova, pomegranate, blood orange
€7.50 (MK, E)

Flourless sticky toffee date pudding, poached new s
rhubarb, sesame crumble €7.50 (N, SS)

Apple and cinnamon tarte tatin, maple mascarpone crea
allow 8 mins) €7.50 (G, MK)

Warm orange chocolate fondant, honeycomb and honey
cream (Please allow 10 mins) €7.95 (G, MK)

The Fatted Calf crème brûlée, salted caramel dough
€7.95 (MK, G - doughnut)

Glass of Torres Floralis Moscatel D'oro dessert wine

Cheeseboard €10.50 (MK, G, MD, SS)

Artisan and slow food Irish cheeses served with homemade fruit chutney, Sheridan's crackers and The Foods of Athlone

Allergens:

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs, S = Soybeans, P = Peanuts, N = Nuts, Mk = Milk, CY = Celery, L = Mustard, SS = Sesame Seeds, SP = Sulphites, L = Lactose

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A list of allergens used in the preparation of our food is available and can be viewed in a separate folder available at our counter. Please contact any member of staff if you need additional information on our menu allergens. All allergens are openly used throughout our menu. Trace amounts may be present at all stages of cooking.

Photo

OUR SUPPLIERS:

McGeough's Cured Meats

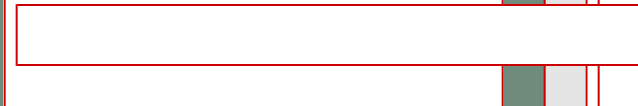
McGeough's Butchers was established in 1971 by my father, Eamonn McGeough. Originally from Monaghan, Eamonn moved to England in his twenties where he worked in a butcher shop on Edgware Road, London. 15 years later, an advert in an Irish paper advertising a shop for sale in Oughterard, Co Galway caught his interest. In 1986 the McGeough family relocated to a

small village in the West of Ireland, Oughterard. In 1990, I joined the business after spending six years training in Germany. Germany was a fantastic experience! Whilst it was there I met my wife Christa, training (German Masters Degree in Butchery) and living in Germany allowed me to learn new ways of doing things; it gave me the confidence to experiment and develop new products which include our award winning air dried and smoked meats and salamis.

From small beginnings in the West of Ireland, McGeough's Butchers is now one of Ireland's leading meat innovators. "Of all the younger generation of Irish butchers, James McGeough may be the most distinctive and determined". John McKenna, Bridgestone Irish Food Guide (2007).

James McGeough, Owner Manager
Raised in Oughterard, Co Galway, James McGeough is a true Connemara Man. Following his pursuit for innovation and perfection, James moved to Germany for 6 years where he trained to become a German Master Butcher – a much sought after and respected title and the only Irish butcher to have this qualification. After 6 years, James moved to Ireland with his Master Butchery, enthusiasm and passion. Once home and settled in his fathers butcher shop, James began to experiment with local ingredients to produce products that could be described as being of German/Swiss origin. The result many years later are fantastic air dried and smoked meats.

<http://connemarafinefoods.ie/index.htm>



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The Fatted Calf.