



Technological University Dublin
ARROW@TU Dublin

Menus of the 21st Century

Gastronomy Archive

2017

The Fatted Calf Evening Menu 2017

The Fatted Calf

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

The Fatted Calf, "The Fatted Calf Evening Menu 2017" (2017). *Menus of the 21st Century*. 225.
<https://arrow.tudublin.ie/menus21c/225>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 License](#)





The Fatted Calf.



THE FATTED CALF
RESTAURANT



Church St., Athone, Co. Westmeath

T: 090 6433371

E: info@thefattedcalf.ie

W: www.thefattedcalf.ie

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

Evening Menu



Starters

Young Buck blue cheese, crisp baby cos, burnt confere
port reduction, organic beets €8.95 (MK, CY M

Warm terrine of rabbit and smoked ham hock, pickled
squash, spiced pineapple €8.95 (MD, E, CY, MD,

Salad of double fried chilli beef fillet, roast pepper and
€8.95 (MK, SS, E)

Ragu of wild Irish venison, fresh rigatoni, blood orange
month aged parmesan €9.25 (G, MK, MD, CY)

Kilmore Quay crab, toasted brioche, ruby grapefruit and
gallo €9.95 (C, G, MD)

Crispy Dublin Bay prawn wontons, sesame dressed marinated
coriander satay €9.95 (G, C, SS, MD, P)

Homemade soup and crusty breads €5.95 (MK, G, C)

Mains

Lough Boora Jerusalem artichoke, fermented barley
chestnut mushrooms and baby spinach €17.95 (G, M)

Confit Horan's suckling pork belly, sticky black treacle
lentils, crispy crackling €22.00 (MK, MD)

Grilled thyme and honey Irish farmhouse chicken, celeriac
savoy cabbage, parmesan crisp €22.00 (CY, MK)

Pan fried fillet of cod, saffron and prawn fregola, fried
citrus oil €24.00 (F, G, C)

Slow braised shoulder of local farm lamb, Millhouse Farm
salt baked turnip, lemon mint crust €25.00 (G, MD)

Char grilled 10oz sirloin of John Stone 30 day dry aged
€28.00

Char grilled 8oz fillet steak of John Stone 30 day dry aged
beef €30.00

Steaks served with your choice of cracked pepper jus
horseradish aioli (E) or spiced beef marrow & tarragon
(CY, MK)

All main courses include a side of your choice

Seasonal Sides

Extra Sides €3.95 each
*spring onion mash (MK) / triple cooked chips (G) / house s
buttered Winter greens (L, MK) / honey roast heritage carrot
peas and pancetta (L, MK, MD)*

Allergens:

The Food allergens used in the preparation of our food are
viewed in a separate menu available at our counter. Please
a member of staff if you need additional information on
allergens. All allergens are openly used throughout our
Trace amounts may be present at all stages of cooking

Allergens: G = Gluten, C = Crustaceans, E = Eggs, F = Fish,
Molluscs, S = Soybeans, P = Peanuts, N = Nuts, Mk = Milk,
Celery, MD = Mustard, SS = Sesame Seeds, SP = Sulphur
Lupin

Photo

OUR SUPPLIERS:

Bell Lane Coffee

Bell lane Coffee is a new vibrant coffee roasting company established by Stephen Bell in September 2012, located in Mullingar Co Westmeath.

Stephen has built up considerable experience and skill working within the hotel and hospitality industry for five years and the coffee industry for the past seven years with one of Ireland's leading coffee roasters. This is where his love of coffee began and his dream of starting his own business seemed possible. Stephen took on the challenge of setting up Bell Lane Coffee, seeking outside advice from experts within the industry and listening to his peers on how to structure a new start up business in this ever demanding climate.

Stephen together with his master roaster have over 20 years' experience in the coffee industry from coffee-roasting, blending, new product development, training, distribution and sales. Stephen has also been trained to a Barista level and holds a Machenasti qualification. As a member of the SCAE (Speciality Coffee Association of Europe) we strive for excellence within this field.

<http://belllane.ie/>

Home/Opening Times/annual holidays
Wines Direct Wine Dinner
Sample Menus
GIFT VOUCHERS
Wine & Beers
Photo Gallery

Our achievements and awards!
Our Suppliers
Contact Us
REVIEWS
BOOKING POLICY



The Fatted Calf.