



Christmas

SET MENUS AT THE CASTLE CAFÉ



2018

The Castle Café
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CASTLE
· CAFÉ ·

RESTAURANT, BAR
& KITCHEN GARDEN

Christmas Lunch Menu

STARTERS

Slow roasted pork belly, caramelised apple black pudding, carrot puree and a red wine tray gravy

Glenbeigh mussels, home cured ham, white wine cream sauce, crusty bread

(V) Torched goat's cheese, courgette puree, rocket, courgette ribbons, toasted almonds

Today's soup with homemade farmhouse bread

Panko crumbed flaked fish cakes, confit shallot and tarragon ketchup

Chicken liver parfait, plum and anise chutney, sourdough toast

MAIN COURSES

Oven roasted hake, green olive and basil crushed potato, braised fennel, saffron and orange oil

Gamekeeper's pie, celeriac and potato bake, wilted winter greens, mushroom butter

Roast marinated chicken, sausage and apricot stuffing, roast root veg, braised red cabbage and creamy mash

(V) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

(Ve) Kabocha pumpkin and sage risotto, toasted pumpkin seeds, sweet potato tangle

Fish and chips in a light batter, tartare sauce and pea purée

100z Sirloin steak, mushrooms, onions, and spinach, chunky chips and choice of peppercorn, béarnaise sauce or garlic butter (supplement €6)

DESSERTS

Sticky toffee pudding, date syrup, Baldwin's vanilla ice cream

Peanut and banana bavarois, dulce de leche, biscuit crumb, whipped cream

Chocolate and honeycomb brownie with Baldwin's vanilla ice cream

Key lime pie, blackberry meringue shards, Chantilly cream

Marmalade bread and butter pudding with warm custard

Tea or Coffee

Christmas Dinner Menu

STARTERS

Slow roasted pork belly, caramelised apple black pudding, carrot puree and a red wine tray gravy

Glenbeigh mussels, home cured ham, white wine cream sauce, crusty bread

(V) Torched goat's cheese, courgette puree, rocket, courgette ribbons, toasted almonds

Today's soup with homemade farmhouse bread

Panko crumbed flaked fish cakes, confit shallot and tarragon ketchup

Chicken liver parfait, plum and anise chutney, sourdough toast

MAIN COURSES

Oven roasted hake, green olive and basil crushed potato, braised fennel, saffron and orange oil

Game keepers pie, puff pastry crust, winter greens, thyme butter mash

Pork Wellington with mushroom duxelles, wrapped in Parma ham, parsnip puree, roast potatoes and sautéed sprouts

Roast marinated chicken, sausage and apricot stuffing, roast root veg, red cabbage and creamy mash

Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

(Ve) Kabocha pumpkin and sage risotto, toasted pumpkin seeds, sweet potato tangle

Pan fried monkfish, crispy calamari, fondant baby potato, tarragon sauce, roast grapes, braised leaks (supplement €4)

100z Sirloin steak, mushrooms, onions, and spinach, chunky chips and choice of peppercorn, béarnaise sauce or garlic butter (supplement €4)

DESSERTS

Sticky toffee pudding, date syrup, Baldwin's vanilla ice cream

Peanut and banana bavarois, dulce de leche, biscuit crumb, whipped cream

Chocolate and honeycomb brownie with Baldwin's vanilla ice cream

Key lime pie, blackberry meringue shards, Chantilly cream

Marmalade bread and butter pudding with warm custard

Tea or Coffee