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CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN
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Dinner set menu Jan & Feb 2018 €36

STARTERS

Beetroot three ways, salt roast, sweet pickle & spice pickle, butternut, hazelnut aioli, and sourdough crisp(v)

Salmon gravadlax, pink peppercorn and sumac crème fraiche, cucumber pickle and buttermilk blini

Duck liver pate, star anise seed plum chutney, sourdough toast

Ravioli of home cured & smoked ham and ricotta, peas, crispy sage, smoked broth.

Local mussels, shallot, Stonewell dry apple cider Alfredo.

Today's soup with farmhouse bread

MAIN COURSES

Pumpkin and chickpea tagine, cucumber ribbons, Ellies mustard leaves, Coolea stuffed flatbread (v)

Seafood pie of hake, smoked haddock and mussels topped with a potato and chorizo galette

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

Pan-fried Monkfish with Morteau sausage, Violetta potatoes, tenderstem broccoli and sorrel beurre blanc.

Gamekeeper's pot, smoked ham and scallion champ, Brussel-kraut dumplings

Pan fried seabass, cauliflower and tahini bake, zhoug, crispy potato cup and red pepper salsa.

Sirloin Steak (10oz), sautéed mushrooms, onions, spinach, home cut chips and choice of béarnaise, garlic butter or pepper sauce

Dessert

Matcha and lemon posset, cranberry tuile

Chocolate and black cherry fondant, torched meringue, cherry compote

Pear and blackberry crumble, oat and ginger crumb, warm custard

Mango and passion fruit sorbet, fruit salad

Tea or Coffee