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CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN
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Set Dinner €40 per person

STARTERS

Soup of the day with homemade farmhouse bread (ve)

Chicken liver pate, spiced plum chutney and sourdough toast

Sticky Asian style tofu, sesame crust with a coriander, green chili and cucumber salad (ve)

Beef cheek croquette, horseradish aioli, watercress

Glenbeigh mussels in a white wine cream broth, with crusty bread

Dingle Crab Brulee topped with smoked Gubeen cheese, spring pickled salad and crusty baguette

MAIN COURSES

Roast marinated chicken, buttered root veg, braised red cabbage, creamy mash and gravy

Pan fried sea bass, pommes anna, celeriac puree, roast courgette, samphire and white wine and prawn sauce

Slow cooked Rosscarbery bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised hispi cabbage

Sesame and ginger chicken salad, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing

Pan fried hake, Herb roasted pink apple fir potatoes, roast golden beetroot, sauce veirge, bernaïse

Dal Vada lentil cake, forbidden rice, cashew yoghurt, sweet pickled cucumber chutney, dukkah tender stem broccoli

Sirloin steak (10oz) Paris brown mushrooms, sautéed onions and spinach, chunky chips and pepper sauce or Garlic butter

DESSERTS

Blackberry Sundae - mini meringues, blackberry compote, lime curd and Baldwin's vanilla ice cream

Marmalade and vanilla bread and butter pudding with custard and whipped cream

Chocolate and honeycomb brownie, salted caramel and Baldwin's vanilla ice cream

Dark Chocolate and cashew nut delice with raspberries (VE)

Apple and walnut cake, flapjack crumb and warm custard

Tea or Coffee