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CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN
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Christmas Set Dinner €45 per person

STARTERS

Soup of the day with homemade farmhouse bread (ve)

Duck liver pâté, apple and tamarind chutney and toasted croutons

Spiced Chickpea panisse, vegan aioli, lime chutney, chickpea crumb, cashew sour cream & pickled veg (ve)

Spiced beef croquette, homemade stout whole grain mustard, red onion chutney

House Cured salmon, pickled fennel and cucumber, horseradish cream, remoulade, brown bread and cultured butter

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

MAIN COURSES

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

Pan fried sea bass, harissa seasoned potato wedges, rainbow chard, tahini cream and toasted sesame seeds

Lemon, thyme and smoked garlic chicken Caesar salad with baby gem lettuce, anchovy dressing, croutons and parmesan shavings

Pan seared skeaghanore duck breast, fondant potato, garlic sprouts, butternut puree and plum jus

Pan fried hake, butternut and celeriac gratin, tender stem broccoli, mussel veloute and dill oil

Miso braised Garryhinch king oyster mushrooms, red Camargue rice, white bean puree, charred leeks and kale crisp

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

DESSERTS

Blackberry glory, mini meringues, lime curd, whipped cream, Baldwin's vanilla ice cream

Classic tiramisu, boozy lady fingers, whipped mascarpone dusted with sweetened cocoa powder

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

Mango sorbet, fresh fruit, passionfruit curd and toasted coconut (VE)

Tea or Coffee