

THE CASTLE | THE LODGE | THE OLD STABLE MEWS

CASTLE
Leslie
ESTATE



Castle Leslie Estate

Snaffles Restaurant Sample Dinner Menu

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Starters

Salad of Kilkeel Crab

With Citrus Fruit, Herb Salad and Citrus Dressing

€9.00

Bread Crumbed Boilie Goats Cheese

Ratatouille Chutney with Herb Salad, Balsamic & Basil Pesto

€8.50

Duo of Smoked and Barbequed Irish Salmon

With Marinated Cucumber & Horseradish Cream, Smoked Paprika Oil

€8.50

Seared Breast of Wood Pigeon

With a Pearl Barley Risotto and Mead Reduction

€8.50

Tempura Tiger Prawns **

With Mango and Cucumber Salsa, Lime and Coriander Crème Fraiche

€9.50

Terrine of Confit Silverhill Duck

With Pickled Girolles, Spiced Pear Chutney and Toasted Brioche

€9.00

Remoulade of Orchard Hill Free Range Crubeen's

In Bay Leaf Jus with Grated Celeriac bound in Mustard Mayonnaise

€7.50



Awarded AA Rosette 2010-2011

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Main Course

Char Grilled Fillet of Irish Beef ***

Onion Puree, Bordelaise Sauce, Shallot Cream

€29.50

Fish of the Day

€23.50

Baked Polenta

Served with Roast Spaghetti Marrow, Baby Squash
Butternut Squash Fondants & Squash Puree

€21.50

Roast Local Corn Fed Chicken Supreme

With Spinach and Potato Gnocchi
Sauté Mixed Mushroom and Garlic Cream

€23.50

Pan Fried Halibut

With a Cassoulette of mixed Beans and Chirizo Sausage,
Spiced Mediterranean Sauce

€26.00

Assiette of Saddle Back Fermanagh Pork

Glazed Rib and Rolled Roast Fillet served with a Parmentier of Sauerkraut,
Black Pudding and Potato, Armagh Cider Sauce

€25.00

Roast Loin of Estate Venison

With Braised Red Cabbage, Roast Salsify,
Poached Pear & a Rich Red Wine & Blackcurrant Jus

€27.50



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For guests on package meals dishes marked with ** a €3 supplement applies
*** a €5 supplement applies

Dessert Menu

Baked Lemon Tart, with Italian Meringue and BlackBerries

Warm Apple and Gooseberry Crumble with Cinnamon Ice Cream

Pistachio Crème Brulee with Roasted Pistachio Ice-cream

White Chocolate & Mixed Berry Mousse Enveloped in Dark Chocolate with
Berry Sorbet

€7.50

**Selection of Five Mile Town Cheese
With Walnut Chutney and Croutons
(Try a glass of port from €4.30)**

€9.50

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*** a €5 supplement applies

Essencia Orange Muscat 2005 (37.5cl) Andrew Quady
Citrus notes of orange musk and peach with a lovely
fresh lemon acid backbone

€22.00

Elysium Black Muscat 2005 (37.5cl) Andrew Quady
Magenta in colour, this wine is provocatively rose
perfumed with deep layers of grapey muscat flavour.

€27.00

Liqueur Coffees

**Irish
French
Italian
Jamaican
Russian
Baileys
Calypso**

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Most dishes can be prepared as healthier options, please ask for any further suggestions.

We also have Vegetarian options, which we would happy to inform you about.

Food Allergies

As nuts are used in the preparation of a number of our recipes, there will always be a

possibility that traces of nuts may be found in other dishes.

Most of the produce used in the preparation of the menu is obtained locally and nationally from small specialist suppliers.

Suppliers

The following are our food suppliers who ensure the quality of the produce we bring to your table is always the finest available

Meat & Poultry

Keelaghan Meats, Ashbourne, Co. Meath
Trenors Poultry, Knockaconny, Monaghan
Arthur Mallon, Monaghan
Silver Hill Duckling, Emyvale, Monaghan
Hilton orchard, Free Range Pork, Monaghan
Kettle Irish Foods, Fermanagh

Fish

Keenan's Seafood, Kennedy Way, Belfast
Coast Guard Seafood, Louth

Fruit & Vegetables

New Fresh Foods, Dublin
Sillis Green Vegetables, Monaghan
Arnotts, Belfast

Eggs & Dairy

Eamonn Carroll, Glaslough, Monaghan
Connolly's Organic Eggs, Monaghan
Iceberg Ice cream
Five Mile Town Creamery, Tyrone

Provisions

BD Foods, Monaghan
La Rousse Foods
Value Centre, Monaghan



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Snaffles Restaurant 2011 Irish Restaurant Awards

CASTLE LESLIE ESTATE

Snaffles Restaurant Sample Dinner Menu

Winner Best Hotel Restaurant Ulster 2011

Winner: Best Customer Service Monaghan

Winner: Best Hotel Restaurant Monaghan

Glaslough, Co. Monaghan, Ireland

www.castleleslie.com