



Castle Leslie Estate

Snaffles Restaurant Dinner Menu



for Culinary Excellence
2015 - 2016

Appetiser

Chef's Choice

Starters

Prawn Bisque

Creamy Prawn Bisque Garnished with Carrot & Chive, Crispy
Langoustine
Wrapped in Kataifi Pastry

Oriental Seared Beef "Carpaccio Style"

With Shaved Mouli, Pak Choi Leaves in Lime & Sesame Oil,
Orange & Ginger Foam, Oriental Jellied Broth

Crab Cocktail

Crab Meat bound with Mayonnaise, Orange and Avocado,
Tarragon Mousse, Cucumber and Lime Sorbet and a Garlic Crisp

- *Wine Recommendation: (4) Snapper Rock Sauvignon Blanc, Marlborough*

Terrine of Rabbit with Wild Mushroom

Wrapped in Cured Ham, served with Spiced Pear Chutney,
Toasted Brioche & Pickled Girolles

Chilled Diced Monkfish Tail in Cream Cheese with Basil

Glazed Lemon, Lemon & Dill Jelly, Savoury Biscuit,
Purple Basil Pesto

Pan Fried Breast of Irish Quail

Braised Endive, Thyme Crumble, Breaded Drumstick
Diable Sauce and Raspberry Dressing

Goats Cheese Parfait

Fivemiletown Goats Cheese Parfait with Tomato Jelly,
Breaded Boilie Goats Cheese, Crushed Roasted Pinenuts
Tomato Chutney and Basil Pesto

Soup or Sorbet
Chef's Choice

Main Course

Pan Fried 7oz Fillet of Irish Beef

With Pomme Macaire, Sautéed Chestnut Mushroom in Madeira
Cream,
Shallot Foam, Red Wine Jus

Fish of the Day

Today's freshly prepared Fish

Mediterranean Vegetable Tasting Plate

Stuffed Courgette, Aubergine and Red Pepper Roulade,
Mille Feuille of Mixed Bell Pepper, Confit Shallot, Balsamic
Reduction &
Basil Oil

Roast Breast of Local Chicken

Served with Baby Vegetables,
Creamed Spinach & Roasted Hazelnuts,
Ginger Jus

Baked Pork Fillet with Braised Rib

Gratinated Lentils with Celery & Herbs, Pork Tail Rillettes
Light Spiced Baby Apple, Pork Jus

Roast Breast of Silverhill Duck and Confit Leg

Garlic & Nutmeg Potato Mousseline,
Marinated Carrot Strip, Raspberry Jus

- *Wine recommendation: (11) Domaine Muret Pinot Noir, France*

Pan Fried Fillet of Halibut

With Glazed Rainbow Carrots, Cauliflower, Watercress Risotto,
Pickled Beurre Blanc

Roast Loin of Lamb 'Reform'

Our modern take on this classic dish from the Leslie Repertoire.
Sautéed Mushroom, Beetroot, Gherkin and Braised Tongue,
With Poached Quail Egg, Truffle & Redcurrant Jus

Dessert Menu

Plum Tarte Tatin

Cooked in Lime and Caramel Sauce on Puff Pastry,
Caramel Ice Cream

- *Wine Recommendation: Essencia Orange Muscat, California*

Apricot Tiramisu

With Frozen Apricot Yoghurt

Sour Cream Soufflé, Vanilla and Rhubarb

Sour Cream Soufflé, Tuille Cylinder filled with Vanilla Ice Cream,
Rhubarb Purée, Milk Crisp

Lemon

Lemon Cream in Filo Pastry, Vanilla Sponge, Frozen Yoghurt,
Lemon Meringue Tart

Chocolate Box

Milk Chocolate Mousse, Chocolate Crumble, Passionfruit Cream,
Butterscotch Sauce

- *Wine Recommendation: Elysium Black Muscat, California*

Selection of Irish Cheeses, Chutneys and Crackers

- *Wine Recommendation: Sandeman Ruby Port, Portugal*

Selection of Tea or Coffee and Petit Fours

Essencia Orange Muscat 2005 37.5cl Andrew Quady

Citrus notes of orange musk and peach with a lovely

Fresh lemon acid backbone

Bottle: €27.00 Glass: €7.50

Elysium Black Muscat 2005 37.5cl Andrew Quady

Magenta in colour, this wine is provocatively rose

Perfumed with deep layers of grapey Muscat flavour

Bottle: €27.00 Glass: €7.50

Dinner Menu €65

Snaffles Restaurant Sample Dinner Menu

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

We also have Vegetarian options, which we would be happy to inform you about. Traces of pellets might be found in the games dishes.

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.

If you have any other allergies or dietary requirements, we would be happy to inform you of your options.

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

All of our Beef, Pork and Chicken are of Irish Origin.

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

The Meat People, Ashbourne, Co. Meath
Trenors Poultry, Knockaconny, Monaghan
Arthur Mallon, Monaghan
Kettle Irish Foods, Fermanagh

Fish

Keenan's Seafood, Kennedy Way, Belfast

Fruit & Vegetables

Sillis Green Vegetables, Monaghan
O'Donnell's Monaghan
Mulberry Farm Organic Vegetables, Monaghan

Eggs & Dairy

Connolly's Organic Eggs, Monaghan
Iceberg Ice cream, Co Down
Fivemiletown Creamery, Tyrone
Paddy Treanor, Monaghan

Provisions

BD Foods, Monaghan
La Rousse Foods- Monaghan
Value Centre, Monaghan
Odais Foods Dublin



Awarded Two AA Rosettes 2015-2016
Winner: Best Hotel Restaurant Monaghan 2016
Winner: Best Wine Experience Ulster 2015
Winner: Best Chef Monaghan 2013
Winner: Best Customer Service Monaghan 2012