



## Castle Leslie Estate

### Snaffles Restaurant Dinner Menu

castle leslie estate

*Snaffles Restaurant Sample Dinner Menu*



for Culinary Excellence  
2015 - 2016

**Appetiser**

*Chef's Choice*

**Starters**

***Cream of Fennel & White Wine Soup***  
With Toasted Almonds

***McGeoughs Air Dried Beef with Parsnip & Truffle Ravioli***  
Creamed Squash & Butterbeans, Parmesan & Olive Oil

***Crab Cocktail***

Crab Meat bound with Mayonnaise, Orange Jelly,  
Tarragon Mousse, Citrus Cream & Lime Granite & a Garlic Crisp  
*Wine Recommendation: (4) Snapper Rock Sauvignon Blanc,  
Marlborough*

***Chicken Liver Parfait with Gooseberry***

With Toasted Brown Bread and Cumberland Sauce

***Spiced Battered Atlantic Scallops***

With Mango Salsa, Lemon Jelly, Salted Cucumber, Samphire,  
Dried Bacon and a Bergamote Foam

***Pan Fried Breast of Quail***

Crispy Drumsticks, Red Endive & Serrano Ham Tarte Tatin,  
Wholegrain Mustard Savoury Custard

***Aerated Five Mile Town Goats Cheese***

With Grapes, Onion, Chilli Marmalade,  
& a Parmesan & Sunflower Seed Tuile

**Soup or Sorbet**

*Chef's Choice*

*Glaslough, Co. Monaghan, Ireland*

*www.castleleslie.com*

 **Awarded Two AA Rosettes 2016-2017**

**Main Course**

***Pan Fried Fillet of Irish Beef***

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

***Fish of the Day***

Today's freshly prepared Fish

***Barley Risotto***

Sweet Potato, Broad Beans,  
Baby Beetroot, Shallot Foam

***Roast Breast of Local Chicken***

Pan Fried Purple Sweet Potato Terrine,  
Orange Sweet Potato Duchess, White Sweet Potato Crisp,  
Cauliflower Puree and a Black Garlic & Citrus Dressing

***Pan Fried Fillet of Roast Smoked Pork with Slow Cooked Belly***

Cinnamon & Apple Croquette, Parsnip Purée,  
Curly Kale & Cider Cream Sauce

***Roast Breast of Silverhill Duck & Confit Leg***

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

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

***Pan Fried Fillet of Monkfish & Mixed Fish Terrine***

With Purple Potatoes,  
Broad Beans and a Beetroot Cream Foam

***Roast Loin of Spring Lamb***

Asparagus, Watercress Sponge, Pistachio Tuille,  
Saffron Aioli and Jus

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**Dessert Menu**

***Profiterole***

Caramel Cream, Meringue, Burnt Apple,  
Chocolate Crumble, Passionfruit Sorbet

***Estate Stout Glazed Brioche with Poached Plums***

Balsamic & Red Wine Poached Plums with Mirabelle Ice Cream & Estate  
Stout Sugar Tullie

***Mojito of Lime Confit***

Mint & White Chocolate Ganache, Dark Rum Crumble,  
Lemon Sorbet & Lime Foam

***Raspberry Plate***

Raspberry Panacotta, Raspberry Ganache in Filo Pastry,  
Raspberry Marshmallow & Sorbet

***Hot Chocolate Mousse Soufflé***

Vanilla Ice Cream

- *Wine Recommendation: Elysium Black Muscat, California*

***Selection of Irish Cheeses, Chutneys & Crackers***

- *Wine Recommendation: Sandeman Ruby Port, Portugal*

**Selection of Tea or Coffee & 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**



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

If you would like more vegetarian options, please ask a member of staff for the Vegetarian Menu.

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.

If you require more information on allergens, please ask a member of staff for the Allergen Folder.

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  
Treasors Poultry, Knockaconny, Monaghan  
Arthur Mallon, Monaghan  
McLaughlin's Butchers, Co. Dublin

#### **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

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**Provisions**

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

**Winner: Best Hotel Restaurant Monaghan 2017**

**Winner: Best Wine Experience Monaghan 2017**

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