



for Culinary Excellence
2015 - 2016

Castle Leslie Estate

Snaffles Restaurant Sample Tasting Menu

castle leslie estate

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First Course

Poached Cured Whiskey Salmon,
Seafood Coulis

Second Course

Aerated Five Mile Town Goats Cheese
With Grapes, Onion, Chilli Marmalade,
& a Parmesan & Sunflower Seed Tuile

Third Course

Tomato & Red Pepper Soup

Fourth Course

Pan Fried Fillet of Seabass,
Rainbow Baby Carrots, Romanesco Cauliflower, Burnt Leeks,
Red Pepper Drops, Carrot & Leek Cream

Fifth Course

Blueberry Sorbet

Sixth Course

Roast Breast of Silverhill Duck
Garlic & Nutmeg Potato Mousseline,
Marinated Carrot Strip, Blackberry Jus

Seventh Course

His: Mojito of Lime Confit
Mint & White Chocolate Ganache, Dark Rum Crumble,
Lemon Sorbet & Lime Foam
Hers: Hot Chocolate Mousse Soufflé
Chocolate Crumble, Vanilla Ice Cream

Eighth Course

Selection of Irish Cheeses, Chutneys & Crackers

Ninth Course

Selection of Tea, Coffee and Petit Fours

Tasting Menu €75

 **Awarded Two AA Rosettes 2016-2017**

Glaslough, Co. Monaghan, Ireland

www.castleleslie.com