



Castle Leslie Estate

Snaffles Restaurant Dinner Menu

 **Awarded Two AA Rosettes 2017-2018**

Appetiser

Starters

Jerusalem Artichoke Soup
Cranberry Galette, Black Garlic

Spiced Pork Belly
Pan Fried Fig, Fig Leather, Butternut Squash & Wholegrain Mustard
Puree, Pomegranate Jus

Wine Recommended: Soldier's Block Chardonnay, Victoria,
Australia

Pan Fried Atlantic Scallops
Larmers Black Pudding, Rainbow Carrots & Warm Carrot Gel

Wine Recommended: Picpoul de Pinet, Beauvignac,
Languedoc, France

Terrine of Rabbit with Wild Mushroom
Cured Ham, Pear Chutney, Toasted Brioche & Pickled Girolles

Wine Recommended: Petit Chablis, Domaine du Chardonnay
Petit Chablis, France

Cauliflower Bavarois
Compressed Purple Radish,
Tarragon and Linseed Tuile

Wine Recommended: Pinot Grigio Blush Principato, Italy

Soup or Sorbet

Main Course

Chargrilled Fillet of Irish Beef

Lentil & Vegetable Cassoulet, Crispy Potato, Spinach,
Pink Peppercorn Cream

Wine Recommended: Soldier's Block Shiraz, Victoria Australia

Agnolotti

Broad Beans, Thyme & Miso, Tomato Kataifi

Fish of the Day

Today's Fresh Fish

Roast Breast of Glin Valley Corn Fed Chicken

Dauphine Potato with Truffle & Confit Chicken,
Slow Cooked & Glazed Lemon, Mushroom Cream

Wine Recommended: Organic & Vegan Tempranillo, Finca
Cerrada, Spain

Pan Fried Fillet of Monkfish

Saffron & Prune Pomme Anna,
Sorrell charcoal & Leek Volute

Wine Recommended: Domaine Muret Pinot Noir, IGP Pays
d'Oc, France

Roast Loin of Estate Venison

Venison Burger, Crispy Kale
Celeriac, Chestnuts and Fermented Blackberries

Wine Recommended: Long Beach Cabernet Sauvignon, South Africa

Most dishes can be prepared as a healthier option, please ask for any
further suggestions.
Traces of pellets might be found in the games dishes.
More vegetarian options are available upon request

Dessert Menu

Apple Tarte Tatin

Pistachio Ice Cream, Five Spice Emulsion

Pineapple

Pineapple Mousse, Pineapple Spaghetti,
Pineapple Jam & Ice Cream, Roasted Hazelnuts

Pear & Almond Tart

Salted Caramel Sauce, Vanilla Ice Cream

Warm Poached Fruit Gratin

Coconut Ice Cream

Dark Chocolate Fondant

Kumquat Ice Cream

Wine Recommendation: Elysium Orange Muscat, California

**Selection of Irish Cheeses, Chutneys, Crisp Bread & Chargrilled Sour
Dough**

Wine Recommendation: Sandeman Ruby Port, Portugal

Selection of Tea or Coffee & Petit Fours

Dinner Menu €65

Winner: Best Hotel Restaurant Monaghan 2018

Winner: Best Wine Experience Monaghan 2018

Snaffles Restaurant Sample Dinner Menu

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

Treanor's Poultry, Castleblayney, Monaghan
Larmer's Butchers, Monaghan
McLaughlin's Butchers, Co. Dublin
Dawn Meats, Waterford

Fish

Keenan's Seafood, Kennedy Way, Belfast

Fruit & Vegetables

Sillis Green Vegetables, Monaghan
O'Donnell's, Monaghan

Eggs & Dairy

Connolly's Organic Eggs, Monaghan
Fivemiletown Creamery, Tyrone
LacPatrick Dairies, Monaghan

Provisions

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