



## Snaffles Restaurant Dinner Menu

 Awarded Two AA Rosettes

## Starters

Beef Cheek Risotto  
Broad Beans, Aged Parmesan, Black Truffle  
(7,9,12)

Braised Chicken Leg Terrine  
Confit Wood Pigeon, Artichoke Puree, Crispy Artichoke  
(1a,7,9,10,12)

Kilkeel Crab Mille-Feuille  
Apple, Dill, Cucumber, Feuille De Brick Pastry  
(1a,2,3,4,7,12)

Pan Seared King Scallop  
Pork Belly Bacon, Cauliflower Puree, Roast Cauliflower, Smoked Bacon  
Oil  
(2,4,7,12,14)

Wild Mushroom & Squash Ravioli  
Sage & Crème Fraiche Espuma  
(1a,3,7,8,12)

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## Soup

White Onion Soup  
Chive Emulsion, Cashel Blue Cheese & Onion Navette  
(1a,3,7,12)

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## Main Course

Pan Seared Halibut  
Champagne Velouté, Mussels, Broccoli Puree, Tempura Oyster & Caviar  
(1a,7,12,14)

28 Day Aged Fillet of Hereford Beef  
Beef Dripping Confit Potato Terrine, Salt Baked Celeriac, Short Rib, Beef  
Jus  
(1a,7,9,10,12)

Estate Loin of Venison Wellington  
Cardamon Spiced Turnip & Pumpkin, Heritage Carrot, Juniper Jus  
(1a,3,7,9,10,12)

Silverhill Duck Breast  
Beetroot Fondant, Pickled Blackberry, Amarena Cherry, Fermented Red  
Cabbage, Duck Jus  
(9,12)

Cauliflower Steak  
Celeriac Puree, Tempura Cauliflower, Roast Cauliflower Puree,  
Chimichurri  
(1a,7,9)

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### Dessert

Salted Caramel Tart  
Toffee Popcorn, Milk Ice Cream  
(1a,3,7,8b,12)

Passionfruit & Mango Cremeux  
Lime Sable, Coconut Sorbet  
(1a,3,7,12)

Chocolate & May Loag Oriel Whiskey  
Almond Crunch, Dulce De Leche Caramel, Coffee Ice Cream  
(1a,3,7,8a,12)

Irish Artisan Cheese  
Quince, Estate Apple & Pear Chutney, Pickled Grapes Selection of  
Wholemeal Crackers  
(1a,3,5,7,8b,11)

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# Snaffles Vegan Menu

## Appetiser

Textures of beetroot & cucumber, pickled shallot

## Starter

Courgette  
Mixed Bean Cassoulet & Squash

Vegetable Tempura  
Citrus Avocado Puree (1a)

## Soup

White Onion  
Chive Emulsion, Cashel Blue Cheese & Onion Navette (1a, 3,7,12)

## Main Course

Roast Cauliflower Steak  
Caramelised Cauliflower, Crispy Tempura Florets & Celeriac Puree (1a, 9)

Wild Mushroom Risotto  
Summer Truffle (12)

Pappardelle Aglio e Olio  
Pappardelle pasta, Shallot, Caramelised garlic, Peridot Olive oil (1a)

Dessert

Vanilla & Coconut Panna Cotta  
Irish Strawberries, Strawberry Gel & Strawberry Sorbet (7)

Selection of Sorbets  
Strawberry Caviar & Lychee Gel

Petit Fours

Blackcurrant Pate de Fruit, Quince Jelly

**Snaffles 5 Course Dinner Menu €72 per person**

**Our Suppliers**

All our products can be traced 100% from farm to fork.  
The majority of herbs and wild foods used in our dishes are grown here in the gardens and woodlands of the Castle Leslie Estate or foraged in the local area.

**A Few Local Suppliers We Are Proud To Be Associated With:**

**Venison**

Castle Leslie Estate

**Duck**

Silver Hill Farms, Emyvale

**Beef**

McAtamneys, Cookstown

**Fish**

Keenan Seafoods, Belfast

**Pork**

McAtamneys, Cookstown

**Dairy**

Fivemiletown Creamery

**Fruit & Vegetables**

Tempka Foods, Glaslough  
Castle Leslie Estate Gardens

**Salads Micro Herbs**

La Rousse Fine Foods

**Wild Foods**

Foraged by our Kitchen Team

## **Allergen Codes For Your Information**

The below numbers contain the following allergens:

1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2  
Crustaceans,  
3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b  
Hazelnut, 8c Walnuts,  
8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i  
Chestnuts,  
9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and  
Sulphites, 13 Lupin, 14 Molluscs