



Snaffles Restaurant Dinner Menu



TWO AA ROSETTES FOR
CULINARY EXCELLENCE

Starter

House Smoked Hickory Salmon & Kilkeel Crab

Compressed Apple, Apple Puree, Sourdough Crostini

(1a,2,3,4,7,12)

Ardsallagh Goats Cheese Stuffed Courgette Flower

Radicchio, Radish & Walled Garden Salad

Caramelised Pecan, Beetroot Ketchup

(7,8e,12, Veg)

Beef Tartare

Crispy Poato Terrine, Pickled Shallot, Chive Aioli

(3,7,10,12)

Ham Hock & Pistachio Terrine

Crispy Dogrose Farm Quails Egg, Apricot Ketchup

(1a,2,3,7,8g,9,10,12)

Silverhill Duck Parfait

Walled Garden Estate Rhubarb, Rhubarb Gel, Conit Duck Breast, Brioche Cracker

(1a,3,7,12)

Sorbet

Estate Rhubarb Sorbet

Tarragon Infused Olive Oil

(12,V)

Main Course

Butter Poached Cod

Roast Cauliflower, Caramelized Lemon Gel, Tempura Mussel, Confit Potato,

Fennel and Tarragon Velouté, Avruga Caviar

(1a,2,4,7,9,10,12,14)

28 Day Aged Fillet of Hereford Irish Beef

Oxtail & Short Rib Ragu,

Confit & Smoked Celeriac, Black Shallot Puree, Beef Fat Triple Cooked Chip, Bordelaise Sauce

(1a,3,7,9,10,12)

Rump of Irish Lamb

Broccoli Puree, Broccolini, Spring Peas, Watercress, Lamb Neck & Spring Vegetable Tartlet, Lamb Jus
(7,9,10,12)

Silverhill Duck Breast

Marinated Chicory, Rainbow Chard, Cherry Gel, Crispy Duck Skin Crumble, Quince Fondant, Duck Jus
(7,9,12)

Roasted Squash Agnolotti

Brown Butter, Roast Hazelnut, Parsley & Crispy Sage

Dessert

Slow Braised Orange & Cinnamon Rice Pudding

Mango & Lime Compote, White Chocolate & Macadamia Crumble, Pineapple & Coconut Sorbet
(Served Cold)
(1a,6,7,8h,12)

Wexford Strawberries

Strawberry Cheesecake, Sable Biscuit, Strawberry Compote & Strawberry Sorbet
(1a,3,7,12)

Chocolate & Orange

70% Chocolate & Hazelnut Mousse, Mandarin Gel, Mandarin Sorbet
(1a,3,7,8b,12)

Irish Artisan Cheeses

Homemade Sourdough, Grape Chutney, Quince & Apple
(1a,7,12)

Castle Leslie Sweet Box

(1a, 3, 6, 7, 8a, 8b, 8e, 8g, 12)

Snaffles 5 Course Dinner Menu €78

Vegan Menu

Starter

Tomato Stuffed Courgette Flower

Radicchio, Radish & Walled Garden Salad
Caramelised Pecan, Beetroot Ketchup

Vegetable Tempura

Vegan Aioli (1a,10,12, Veg, V)

Sorbet

Rhubarb
(12, Veg, V)

Main Course

Roast Cauliflower Steak

Apple Puree, Pickled Apple, Tempura Cauliflower florets,
(1a,12, Veg, V)

Summer Pea & Watercress Risotto

Summer Truffle (9,12, Veg, V)

Dessert

Vanilla & Coconut Panna Cotta

Cherry Compote & Cherry Sorbet (12, Veg, V)

Belgian Chocolate Torte

Mixed Berry Sorbet (1a,12, Veg, V)

Petit Fours

Homemade Fruit Jellies

(12, Veg, V)

Snaffles 5 Course Vegan Dinner Menu €78

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

Due to the open nature of all our kitchens, we cannot guarantee all dishes are free from allergens.

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

Specialist Foods

La Rousse Fine Foods

Eggs

Smithborough, Co. Monaghan

Dairy

LacPatrick Dairies

Fruit & Vegetables

Castle Leslie Estate Walled Garden

Tempka Foods, Glaslough

Salad and Micro Herbs

Castle Leslie Estate Walled Garden

La Rousse Fine Foods

Wild Foods

Foraged by our Kitchen Team on the Estate

Ice-Cream & Sorbet

Draynes Farm, Co. Antrim & Made by our Kitchen Team

Mushrooms

Monaghan Mushrooms, Co. Monaghan

**All our Beef, Lamb, Duck and Chicken is of Irish origin.*