



Snaffles Restaurant *Dinner Menu*



TWO AA ROSETTES FOR
CULINARY EXCELLENCE

Starter

Crowes Farm Pigs Head Doughnut

Smoked Celeriac Puree, Gherkin Ketchup, Pork Jus

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

Walled Garden Artichoke Soup

Crispy Artichoke, Estate Apple & Smoked Almond Dressing

(7,8a,12,Veg)

Kilkeel Crab Sourdough Crumpet

Sea Herbs & Laska Sauce

(1a,2,3,7,9,10,12,14)

Pumpkin & Squash Agnolotti

Confit Squash, Roasted Pumpkin Seeds, Black Truffle Beurre Blanc

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

Silverhill Duck Parfait

Cherry & Apple Chutney, Burnt Apple Puree, Grilled Brioche

(1a,3,7,12)

Sorbet

Estate Plum & Damson Sorbet

Elderberry & Olive Oil Dressing

(12,V)

Main Course

Pan Fried Line Caught Stone Bass

Glazed Fennel Salad, Caramelized Cauliflower, Parisienne Potatoes,
Lobster & Bouillabaisse Tart
(2,4,7,9,12)

28 Day Aged Fillet of Hereford Irish Beef

Short Rib Potato Terrine, Braised Onion, Walled Garden Onion Jam,
Bourguignon Sauce, Parsley Crumb
(1a,3,7,9,10,12)

Estate Venison Loin

Foraged Mushroom Puree, Crispy Enoki Mushroom, Braised Shoulder Gattafin,
Roasted Pear, Blackberry Ketchup,
Castle Leslie Estate 'Fighting Bishop' Gin Pickled Blackberry
(1a,3,7,9,10,12)

Silverhill Duck Breast

Confit Leg & Pistachio Cabbage Rilette, Butternut Squash Fondant,
Squash Puree, Crispy Duck Skin Crumble, Pickled Grapes, Duck Jus
(7,8g,9,10,12)

Sage Gnocchi

Girolles, Brown Butter, Roast Hazelnut, Parsley & Crispy Sage
(1a,3,7,8b,Veg)

Dessert

Blackberry Rice Pudding

Pistachio Crumble, Ardsallagh Goats Cheese Ice Cream
(Served Cold)
(1a,6,7,8g,12)

Pumpkin Spiced Latte

Pumpkin Parfait, Maple and Nectarine Sponge,
Granola, Espresso Ice Cream
(1a,3,6,7,12)

Sea Buckthorn Tart

White Chocolate Ganache, Macadamia Tuille,
Bainne Ice Cream
(1a,3,6,7,8h,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

Roast Crown Prince Pumpkin

Toasted Pumkin Seed, Burnt Apple
(8e,12)

Vegetable Tempura

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

Sorbet

Estate Plum & Damson Sorbet
Elderberry & Olive Oil Dressing
(12, Veg, V)

Main Course

Roast Cauliflower Steak

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

Wild Mushroom 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.*