



Snaffles Restaurant Dinner Menu



Awarded Two AA Rosettes



CASTLE LESLIE ESTATE, *Glaslough, Co. Monaghan, Ireland*
T: +353 47 88 100 E: info@castleleslie.com www.castleleslie.com

Castle Leslie Estate is proud to be a Certified B Corporation



Kian Louet-Feisser Carlingford Oyster

(€5 Supplement)

Natural with Lemon

(2,14)

Tempura with Wild Garlic Aioli

(2,3,14)

Guinness Baked with Aged Cheddar & Smoked Bacon

(2,7,14)

Starters

Ardsallagh Goats Cheese Tart

Walled Garden Beetroot Carpaccio, Confit Onion Jam, Beetroot Gel,
Pickled Beetroots, Micro Salad

(1a,7,12)

Mosaic Of Poached Monkfish

Apple, Radish, Cucumber Hearts, Sea Herbs,
Champagne & Saffron Velouté

(4,7,12)

Duo Of Irish Pork

Truffle Pomme Puree, Confit Pork Belly, Glazed Pork Cheek,
Burnt Apple Puree, Pickled Mustard Seeds

(7,9,10,12)

Silverhill Duck Parfait

Rhubarb & Blueberry Chutney, Duck Skin Crumble,
Grilled Brioche

(1a,3,7,12)



Sorbet

Lemon Sorbet

Candied Lemon, La Blanc Extra Virgin Olive Oil
(12, V)

Mains

Glazed Halibut

Confit Fennel Salad, Caramelized Cauliflower Puree,
Saffron Parisienne Potatoes, Lobster & Bouillabaisse Foam
(2,4,7,9,12,14)

28 Day Aged Fillet of Hereford Irish Beef

Hay Baked Smoked Celeriac, Roasted Carrot Puree,
Braised Beef Rib, Confit Bone Marrow Dressing, Bordelaise Sauce
(1a,7,9,10,12)

Loin Of Irish Lamb

Lamb Belly, Aubergine Puree, Conway Farm Asparagus,
Red Pepper & Tomato Jam, Piquante Peppers,
Estate Wild Garlic Aioli, Lamb Jus
(1a,3,7,9,10,12)

Silverhill Duck Breast

Blackberry Gel, Radicchio, Pickled Blackberry, Roast Heritage Carrot,
Duck Fat Ballymakenny Hasselback Potato, Duck Jus
(7,9,10,12)

Sage Gnocchi

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



Desserts

Blackberry Rice Pudding

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

70% Chocolate Delice

Peanut Almond Brittle, Golden Chocolate Crèmeux, Pedro Ximénez Gel, Smoked Almond Ice Cream
(3,5,6,7,8a,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)

Vegan Menu

Starters

Beetroot Carpaccio

Beetroot Gel, Confit Onion Jam, Pickled Beetroots,
Micro Salad (12)

Vegetable Tempura

Wild Garlic Aioli (1a,10,12, Veg, V)

Sorbet

Lemon Sorbet

Candied Lemon, La Blanc Extra Virgin Olive Oil
(12,V)

Mains



Roast Cauliflower Steak

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

Spring Pea and Wild Garlic Risotto

Summer Truffle
(9,12, Veg, V)

Desserts

Vanilla & Coconut Rice Pudding

Pineapple Compote & Mandarin 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 Dinner Menu €80

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

Veg = Vegetarian, V = Vegan H = Healthy Food Options

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



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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

Tempka Foods, Glaslough

Castle Leslie Estate Gardens

Salad Micro Herbs

La Rousse Fine Foods & Estate Walled Garden

Wild Foods

Foraged by our Kitchen Team

Ice-Cream & Sorbet

Draynes Farm, Co. Antrim

Mushrooms

Monaghan Mushrooms, Co. Monaghan

**All our Beef, Lamb, Duck, and Chicken Is of Irish Origin*



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