



Snaffles Restaurant Dinner Menu



TWO AA ROSETTES FOR
CULINARY EXCELLENCE



CASTLE LESLIE ESTATE, *Glaslough, Co. Monaghan, Ireland*
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Castle Leslie Estate is proud to be a Certified B Corporation



Kian Louet-Feisser Carlingford Oyster (€7 Supplement)

Natural with Lemon

(2,14)

Tempura with Wild Garlic Aioli

(2,3,4)

Guinness Baked with Aged Cheddar & Smoked Bacon

(2,7,14)

Starters

Ardsallagh Goats Cheese Mousse

Beetroot Ketchup, Golden Beetroots, Candied Pecans, Honey & Pecan Tuille,
Estate Honey & Verjus Dressing

(1a,7,8e,12)

Fighting Bishop Gin Cured Salmon

Potato Rosti, Chive Beurre Blanc & Aioli, Pickled Shallot & Sea Herbs

(4,7,12)

Scotch Quail Egg

Apricot & Pistachio Pork Sausage, Apricot Ketchup, Burnt Onion Puree,
Confit Wexford Queen Potato

(1a,3,7,8g,12)

Silverhill Duck Parfait

Rhubarb & Blueberry Chutney, Duck Skin Crumble, Grilled Brioche

(1a,3,7,12)

Sorbet

Blackberry & Cardamom Sorbet

La Blanc Extra Virgin Olive Oil

(12,V)



Mains

Roast Monkfish

(Served on the Bone)

Roasted Cauliflower, Confit Prawn & Mussel, Cashew Curry & Mint Lime Buttermilk Dressing
(2,4,7,8d,9,12,14)

28 Day Aged Sirloin of Hereford Irish Beef

Mushroom Pomme Anna, Tomato Ketchup, Braised Shortrib, Chive Crumb, Bordelaise Sauce
(1a,7,9,12)

Irish Cornfed Chicken

Braised Leg & Sweetcorn, Girolles, Summer Greens, Mushroom Puree
White Port & Chicken Jus
(7,9,10,12)

Silverhill Duck Breast

Confit Leg Boudin, Braised Leeks, Sour Cherry Ketchup, Smoked Pea Puree,
Duck Jus
(7,9,12)

Sage Gnocchi

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

Desserts

Estate Apple Mille Feuille

Apple Crèmeaux, Butterscotch Crème Diplomat,
Caramelised Apple Compote, Apple Butter
Ginger Custard Ice Cream
(1a,3,6,7,12)

Peanut Butter & Coffee Mousse

Pecan Sable, Whipped Coffee Ganache, Peanut Butter Ice Cream
(1a,3,5,6,7,8a,8b,8e,12)

Pina Colada

Vanilla Sponge, Caramelised Pineapple, Coconut Ice Cream,
Coconut Tuille, Crème Anglaise, Pineapple & Rum Syrup
(1a,3,7,8b,12)



Vegan Menu

Starters

Beetroot Carpaccio

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

Walled Garden Courgette

Charred Courgette Heart, Estate Blackberry, Confit Yellow Courgette, Chimichurri
(1a,12 Veg, V)

Sorbet

Blackberry & Cardamom Sorbet

La Blanc Extra Virgin Olive Oil
(12,V)

Mains

Roast Cauliflower Steak

Tempura Cauliflower Florets, Cashew Curry, Chive Oil
(1a,7,8d,12, Veg, V)

Spring Pea and Asparagus Risotto

Summer Truffle
(9,12, Veg, V)

Desserts

Vegan Pavlova

Whipped Lemon Cream, Lemon Sorbet, Blueberry Compote
(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 €82

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.

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

Draynes Farm, Co. Antrim

Fruit & Vegetables

Tempka Foods, Glaslough

Castle Leslie Estate Gardens

Salads Micro Herbs

La Rousse Fine Foods & Estate Walled Garden

Wild Foods

Foraged by our Kitchen Team

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



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