



# Castle Durrow

## DINNER MENU

2 COURSE - €39.00

### STARTERS

#### **Pan Fried Scallops & Crispy Pancetta (MO, MI)**

Buttery Lemon Herb Cube Potatoes, Tomatoes & Smoked Onion Salsa

#### **Smoked Chicken & Apple Celery Salad (E, MU, N3)**

With Cranberries in a Tarragon Orange Mayonnaise, Orange Segments, Toasted Walnut Crumb

#### **Caramelized Red Onion & Goats Cheese Tart (G, MI)**

With Grilled Tomato & Aubergine, Finished with Black Olive Tapenade & Fresh Basil Pesto

#### **Pan Seared Confit Duck & Foie Gras Terrine (MI, G, MU)**

Plum & Cranberry Chutney, Baby Leaves & Charred Sourdough

#### **Fresh Crab & Prawns (CR, E, MU)**

With a Light Lemon Aioli, Potato Waffle & Pickled Cucumber

#### **Cream of Cauliflower & Roast Chestnut Soup (MI)**

Finished with Olive Oil, Parsley & Parmesan Shavings

### Allergen Information

Cereals Containing Gluten (G), Crustaceans (CR), Eggs (E), Fish (F), Peanuts (PE), Soybeans (SB), Milk (MI), Nuts (N), Celery (C), Mustard (MU), Sesame (SE), Sulphur Dioxide (SD), Lupin (L), Molluscs (MO), \*Cereals containing Gluten: Wheat (W), Spelt (S), Khorasan (K), Rye (R), Barley (B), Oats (O) \*\* Nuts: Almonds (1), Hazelnuts (2), Walnuts (3), Cashews (4), Pecan (5), Brazil (6), Pistachio (7), Macadamia/ Queensland (8)

## MAIN COURSES

### Roast Turkey Roulade (G, MI)

With Sage & Onion Stuffing, Honey Baked Pulled ham, Duck Fat Confit Potato, Cranberry & Pancetta Sautéed Sprouts, Turkey Jus

### Slow Braised Beef Daube (MI)

Braised Apple Red Cabbage, Prosciutto Potato Gratin, Baby Onions, Portwine Jus

### Teriyaki Chicken (SB, E, G)

Wok Fried Greens & Bok Choy, Spring Onions & Ginger, Egg Noodles, Teriyaki Sauce

### Pan Seared Monkfish (F, MI)

Crushed Curried Parsnip, Lemon Herb Butter Potatoes, Light Curry Oil, Parsnip Crisp

### Confit Mediterranean Vegetable Tarte Tatin (G, MI)

With Baked Goats Cheese, Balsamic Glaze, Topped with Rocket & Basil Pesto

## FROM THE GRILL

7oz Fillet of Irish Beef (€8 suppl.)

10oz Black Angus Striploin (€4 suppl.)

Served with Potato Fondant,

Honey Roasted Root Veg & Red Onion Chutney

### Sauces:

Green Peppercorn Cream

Café de Paris Butter (MI, F)

## SIDES €3.50

Cooper Fries

Garden Salad

Seared Greens

French Fries

With Parmesan Shavings,

Truffle Oil (MI)

## DESSERTS €9.00

### Red Berry Charlotte (G, E, MI)

Belgium White Chocolate Sauce, Raspberry Compot & White Chocolate Blossoms

### Warm Christmas Pudding (E, G, N1, MI)

With Sauce Anglaise & Bourbon Vanilla Ice-Cream

### Chocolate Almond Caprese Cake (E, G, MI, N1)

Rich Chocolate Sauce, Chantilly Cream

### Toffee & Pecan Roulade (E, MI, N5)

With Fresh Cream & Caramelized Pecan Nuts