



Castle Durrow

3 Courses 45€

STARTERS

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

Fresh Crab & Prawns (CR, E, MU)

With a Light Lemon Aioli, Potato Waffle & Pickled Cucumber

Soup of the Day (MI, G,)

Served with Guinness Soda Bread

MAIN COURSE

Roast Striploin of Angus Beef (G, MI)

Honey Roast Root Vegetables, Roast Potato, Yorkshire pudding, Red Wine Jus

Roast Turkey & Honey Baked Ham (G,MI)

With Herb Stuffing, Honey Roast Root Vegetables, Roast Potato, Cranberry Pancetta Sautéed Sprouts, Turkey Jus

Oven Baked Salmon (F,MI)

On a Bed of Julienne Vegetables, Roast Potato, Sunblushed Tomato & Caper White Wine Sauce

Confit Mediterranean Vegetable Tarte Tatin (G,MI)

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

DESSERTS

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 Nut