



# Castle Durrow

## DINNER MENU

2 COURSE - €39.00

### STARTERS

**Crab Guacamole & Chili Jam Spring Rolls (CR, E, G, LU)**

Mexican Mixed Bean Salad, Lime & Smoked Chipotle Mayo

**Smoked Duck Beetroot & Orange Carpaccio (MI, N3)**

Pear & Cucumber Salsa, Goats Cheese Walnut Crumb, Pomegranate Seeds, Beetroot Glaze

**Honey Glazed Halloumi & Black Fig Salad (MI, G)**

Lemon & Cumin Couscous, Rocket Leaves, Balsamic Glaze

**Prosciutto Apricot & Cashel Blue Cheese Tart (G, MI, MD)**

Honey Balsamic & Rosemary, Garden Leaves, Lemon Poppy Seed Vinaigrette

**Pheasant & Girolle Mushroom Terrine (G, E, MI)**

Pickled Cucumber & Carrot Ribbons, Plum & Apple Chutney, Charred Sourdough

**Classic French Onion Soup (G, MI)**

With Cognac, Topped with Gruyere Cheese Crouton

### 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

### Slow Braised Beef Cheeks (MI)

Pan Seared Foie Gras, Braised Apple Red Cabbage, Potato & Leek Dauphinoise, Madeira Wine Jus

### Parma Wrapped Fillet of Irish Pork (G, MI)

Filled with Apricot & Herb Stuffing, Black Pudding & Sage Mash, Honey Roast Root Vegetables, Bulmer's Jus

### Seabass En Papillote with Thai Flavours (F, SE)

Wok Fried Greens, Lemongrass & Coriander Potatoes

### Roast Supreme of Barbary Duck a l' Orange (MI)

Honey Glazed Baby Rainbow Carrots & Pearl Onions, Duck fat Roast Parmentier Potatoes & Blood Orange Star Anise Jus

### Vegetable & Wok Fried Rice Stir Fry (SB, G, SE)

Served in a Spring Roll Pastry Basket, Lime Coriander Sauce, Topped with Deep Fried Rice Noodles

## 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

### White Chocolate & Raspberry Brulee Cheesecake (G, MI, SB, E)

With Raspberries, Raspberry Puree & Candyfloss Ice Cream

### Warm Rhubarb Oat & Ginger Crumble Slice (G, MI)

Berry Glaze, French Vanilla Bean Ice Cream

### Forest Berry Meringue Roulade (E, MI)

Chantilly Cream, Forest Berries, White Chocolate Shavings

### Warm Chocolate Fondant Tartlet (G, MI, E, SB)

Belgium Chocolate Sauce, Baileys Ice Cream