



Castle Durrow

DINNER MENU

2 COURSE - €37.00

STARTERS

Slow Cooked Beef Brisket Bon Bon's (G, E, MI)

Roast Red Pepper Mayo, Baby Leaf Salad

Lemon & Gin Cured Salmon (F, MU)

Fennel Apple & Cucumber Salsa, Radishes & Capers, Lemon & Honey Mustard Dill Sauce

St. Tola Goats Cheese Curd (MI, N5)

Pickled Candy Beetroot, Caramelized Pecan Nuts, Beetroot Glaze, Rocket Leaves

Salt & Pepper Calamari (G, MO, E, MU)

Garlic Aioli, Sweet Chilli, Garden Leaf Salad

Beetroot Hummus & Frisee Salad (L, G)

Citrus Beetroot, Pickled Red Onion, Cherry Vine Tomatoes, Poached Pear, Garlic Sourdough Crostini

Mexican Corn Soup (MI, G)

With Aromatic Spices, Lime & Coriander, Finished with Crumbled Feta, Charred Corn & Taco Shards, Served with Khobez Bread

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), Molluses (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

Confit Barbary Leg of Duck (MI)

Smoked Pancetta Buttered Savoy Cabbage, Honey Glazed Rainbow Carrots, Caramelized Red Onion Mash, Barolo Wine Jus

Apricot Feta & Sage Stuffed Chicken Supreme (MI)

Lemon Braised Zucchini & Butternut Squash, Chateau Potato, Chive Beurre Blanc

Sticky Chilli Belly of Pork (SB, SE)

Wok Fried Greens & Spring Onions, Toasted Sesame Seeds & Steamed Basmati Rice

Caribbean Spiced Cod Wrapped In Banana Leaf (F, MI, G)

Charred Oranges, Lemon & Herb Cous Cous, Seared Greens

Mediterranean Vegetable & Ricotta Lasagne (G, MI)

Topped with Fresh Rocket, Basil Pesto & Parmesan Shavings

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

Baileys Chocolate Dome (MI, SB, E, G)

With Baileys Chocolate Sauce, Cookie Dough Ice Cream

Raspberry & Hazelnut Roulade (E, MI, N2)

Chantilly Cream, Fresh Berries, Raspberry Glaze

Lemon Pie Cheesecake (E, G, MI)

With Baby Eton Mess & Strawberries, Forest Fruits Puree

Warm Rustic Apple Pie (E, G, MI, N1)

With Crème Anglaise & Madagascar Vanilla Ice Cream