



Castle Durrow

Sunday Lunch Menu

1pm-3:30pm

3 Courses €45

STARTERS

Caramelized Red Onion & Red Pepper Tart (G,MI)

With goats cheese, pepper drops & rocket, balsamic glaze & basil Pesto

Crab Avocado & Tomato Spring Rolls

Roast red pepper & chipotle coulis, baby leaf salad, lime & basil vinaigrette

Tempura Of Lemon Sole

Lemon & saffron aioli, confit cherry vine tomatoes, rocket & lemon

Soup of the Day (MI, G,)

Served with Guinness Soda Bread

MAIN COURSE

Roast Striploin of Angus Beef (G, MI)

Yorkshire pudding, red wine jus

Honey & Mustard Glazed Loin Of Pork (G,MI,MD)

Herb stuffing, cider & rosemary jus

Pan Seared Fillet Of Seatrout (F,MI)

On a bed of julienne seasonal vegetables, white wine & herb cream sauce

Porcini Mushroom Panzerotti (G,MI)

In a forest mushroom & baby spinach cream, cherry vine tomatoes, topped with fresh rocket parmesan shavings & truffle oil

All dishes served with mash potato, honey roast root vegetables & cooper fries

DESSERTS

Ruby White Chocolate Layered Cheesecake (G,MI,SB)

Crushed cookies & digestive biscuit base, raspberry puree, whipped cream & white chocolate shavings

Normandy Style Apple Tartlet (E,G,MI)

Shortcrust pastry base filled with baked sweet egg custard & apples, served with french vanilla bean icecream

Chocolate Coconut Ganache Slice (N,MI,)

Mixed nut crust, amarena cherry anglaise, coconut gelato

Mixed Berry Bavarois Dome (MI,E,G)

Coated in freeze dried raspberries & white chocolate

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)