

We are proud to lead an enthusiastic team that enjoys making your stay as comfortable as possible. In this early 18th century cut stone mansion with its magnificent stain glass# windows, cantilevered stairs and wonderful decorations we hope that you will feel pampered and spoiled.

Views of the grounds and the surrounding area of Durrow make an overnight stay an extraordinary experience, one that is steeped in history.

Lots of the ingredients for our menu are supplied by the Castle's own organic kitchen garden and when you have time and the weather is good, please go for a leisurely stroll around the grounds.

We also use as much local producers as we can., a small selection:

Rossmore farm Ice-cream, the Stanley family from Rathdowney make the best Ice Cream in Ireland, from the cream of their own herd of cows.

The Castle Durrow Sorbet is made exclusively for us by Rebecca to our own recipe.

Our Carrots come from Dunnes Carrot Farm just outside Durrow.

The eggs we get delivered from Granstown eggs farm, near the lakes at Granstown.

All our meat stock ingredients come from our local butcher Tommy Kenna, he has his own herd, a rarity for a butcher in modern Ireland. From this produce we make our soups and our sauces.

(Of course, except our Vegetarian options!)

*We hope you enjoy our house as much as we do,
Peter, Shelly and Daughters*

(Sample White Lady Dining Room Dinner Menu)

Starters

Crab Bisque (CR, MI, C)

With Crab Claws & Vegetables.

Topped with Crème Fraiche & Garden Herbs

Classic Prawn Cocktail (CR, E, SB)

Avocado, Baby Gem, topped with Marie Rose Sauce, Pea Shoots
Sourdough Crostini

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

With Kumquat & Cranberry Chutney, Grilled Nordic Flat Bread,
Baby Leaves & Apple Vinaigrette

Aubergine Tomato & Zucchini Galette

Served with Slow Roasted Cherry Vine Tomatoes, Rocket,
Basil Oil & Red Pepper Coulis

Whipped Goats Cheese & Chives, Prosciutto Ham (MI, N=7, G)

Served with Maple Baked Figs, Toasted Pistachio Nuts, Baby Leaves & Melba
Toast

A discretionary service charge of 10% will be added to your bill on tables of eight and above

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 Macademia/ Queensland=8

Main Courses

Herb Roasted Monkfish Fillet (F, MI)

With Olive, Caper & Tomato Salsa, Baby Spinach & Potato Mousseline,
Saffron & Pernod Beurre Blanc

Parma Wrapped Fillet of Pork (G)

Filled with Spiced Apple & French Black Pudding
Served with Potato, Artichoke & Truffle Lyonnaise Honey Glazed Rainbow
Carrots, Cider & Thyme Jus

Herb Crusted Roast Portobello Mushroom (G)

Filled with Castle Durrow Pumpkin & Baby Spinach
Served with Spiced Potatoes & a Beetroot Balsamic Glaze

Roasted Barbary Duck (N=3)

Served with Candied Walnuts, Butternut Squash Puree & topped with a
Blackberry Jus

Chargrilled 7oz Fillet of Beef €6 Supplement

Garlic & Thyme Fondant Potato, Foie Gras, Shallot Marmalade
Red Wine Jus

Sides

Honey & Balsamic Roasted Seasonal Vegetables	€4
Castle Durrow Fried Potatoes	€4
Seared Greens	€4
Portion of Skinny Fries	€3.50
Portion of Castle Durrow Onion Rings	€3.50
Side Salad	€3.50

3 Courses & Tea or Coffee from €45.00 per person

Head Chef: Graham Gallagher

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