CASTLE DURROW COUNTRY HOUSE

COOPERS SUNDAY LUNCH MENU

THREE COURSE MEAL AT €50 PER PERSON

STARTERS

Confit Duck & Foie Gras Terrine
Apple & cranberry chutney, house pickled roast pearl onions, charred fruit loaf
(G, MI)

Caramelized Red Onion & Goats Cheese Tart
Grilled tomato & aubergine, black olive tapenade & basil pesto
(MI, G)

Oak Smoked Salmon & Dill Pate
House pickled cucumber ribbons & garden leaves, sourdough bread
(P, G, MI)

Soup of the Day
Served with Guinness soda bread

MAINS

Roast Striploin of Angus Beef
Served with red wine Jus
(G, MI)

Oven Roast Turkey Roulade
Cranberry herb stuffing, wrapped in crispy bacon, smoked pancetta,
buttered sprouts, turkey jus
(MI,G, SB)

Gratinated Salmon With Prawn & Lemon Mousse
Prosecco & herb veloute sauce
(F,MI, CR)

Wild Mushroom & Chestnut Wellington
Wild mushroom and roasted chestnuts, in puff pastry, sweet potato puree,
truffle oil dressed rocket
(MI, N, G)

ALL DISHES SERVED WITH MASHED POTATO, VEG & COOPER FRIES

DESSERTS

Traditional Christmas Pudding
With sauce anglaise, redcurrants & baileys ice cream
(G, E, MI)

Warm Chocolate Caramel Pecan Brownie
Caramelised hazelnuts, whipped cream & butterscotch sauce
(MI, E)

Christmas Mess
Meringue with cream & mixed forest fruits, blackcurrant liquor & white chocolate blossoms
(MI, E)

White Chocolate & Raspberry Cheesecake
Raspberry ripple filling, crunchy biscuit crumb, white chocolate shavings, whipped cream
(MI, G, SB)

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)