



CASTLE DURROW COUNTRY HOUSE

COOPERS SUNDAY LUNCH MENU

THREE COURSE MEAL AT €45 PER PERSON

STARTERS

Monkfish & Prawn Skewer

Grilled asparagus & smoked pancetta vinaigrette, baby leaves & pea shoots
(F, CR, MI)

Honey Glazed Halloumi & Fig Salad

Lemon & herb couscous, rocket leaves & balsamic glaze
(MI, G)

Prosciutto, Apricot & Cashel Blue Cheese Tart

Honey balsamic & rosemary, baby leaves, lemon poppy seed vinaigrette
(G, MI)

Soup of the Day

Served with Guinness Sode Bread

MAINS

Roast Striploin of Angus Beef

Served with Red Wine Jus
(G, MI)

Smoked Pancetta Wrapped Chicken Supreme

Herb stuffing & Madeira jus
(MI, G)

Pan Seared Seabass Fillet

Chorizo & sun-dried tomato crust, white wine & herb cream
(F, MI)

Maple Roast Irish Squash

Wild mushroom, garlic & tarragon fricassee, toasted hazelnut & Parmesan crumb, Bulmers & Bramley apple mousse
(MI, N, G)

ALL DISHES SERVED WITH MASHED POTATO, VEG & COOPER FRIES

DESSERTS

Belgian Chocolate Mousse Torte

dark chocolate sponge, topped with a Belgian chocolate mousse, finished with a layer of chocolate ganache, served with cookies & cream ice cream
(G, E, MI)

Salted Caramel Meringue Roulade

Caramelised hazelnuts, whipped cream & butterscotch sauce
(MI, E)

Caramelised Lemon Tart

Chantilly cream & blackberry compote
(MI, G, E)

Rhubarb & Berry Oat Ginger Crumble

Bourbon vanilla ice cream & raspberry purée
(MI, G, E)