



Castle Leslie Estate

Snaffles Restaurant Dinner Menu

 **Awarded Two AA Rosettes 2017-2018**

Snaffles Restaurant Sample Dinner Menu

Appetiser

Starters

Parsnip & Coconut Soup

Herb Anglaise, Hazelnut Crouton

2, 4, 7, 9

Pan Fried Breast of Quail

Crispy Drumsticks, Red Endive & Serrano Ham Tarte Tatin,
Wholegrain Mustard Savoury Custard

2, 4, 7, 9, 13, 14

Wine Recommended: (5) Soldier's Block Chardonnay, Victoria,
Australia

Pan Seared Atlantic Scallops

Mango Salsa, Lemon Jelly, Salted Cucumber, Samphire,
Dried Bacon and a Bergamote Foam

2, 8, 9, 10, 11, 14

Wine Recommended: (72) Picpoul de Pinet, Beauvignac, Languedoc,
France

Terrine of Rabbit with Wild Mushroom

Wrapped in Cured Ham, served with Pear Chutney,
Toasted Brioche & Pickled Girolles

2, 4, 7, 9, 13

Wine Recommended: (3) Petit Chablis, Domaine du Chardonnay
Petit Chablis, France

Goat's Cheese Parfait

Pickled Vegetables, Jerusalem Artichoke,
Tarragon Pesto, Linseed Tuile

7, 9, 13, 14

Wine Recommended: Domaine Muret Pinot Noir, IGP Pays d'Oc,
France

Soup or Sorbet

Snaffles Restaurant Sample Dinner Menu

Main Course

Chargrilled Fillet of Irish Beef

Lentil & Vegetable Cassoulet, Crispy Potato, Spinach, Pink
Peppercorn Biscuit, Pink Peppercorn Cream

1, 2, 4, 7, 9, 10, 13

Wine Recommended: (10) Soldier's Block Shiraz, Victoria Australia

Fish of the Day

Today's freshly prepared Fish

Vegetable Tasting Plate

Roasted & Braised Vegetables with Tagliatelle in Tomato Sauce,
Beetroot Powder, Basil Oil

2, 4

Roast Breast of Castleblayney Chicken

Dauphine Potato with Truffle & Confit Chicken, Slow Cooked &
Glazed Lemon, Mushroom Cream

2, 4, 7,

Wine Recommended: (3) Petit Chablis, Domaine du Chardonnay
Petit Chablis, France

Pan Fried Fillet of Monkfish

Carrot & Caraway Puree, Slow Braised Baby Beetroot,
Baby Leek, Sweetcorn Cream

2, 5, 7, 9, 10, 13

Wine Recommended: (11) Domaine Muret Pinot Noir, IGP Pays d'Oc,
France

Roast Loin of Black Stair Mountain Lamb

Cured Lamb Leg, Mint Cream, Asparagus, Pistachio

7, 9, 13, 14

Wine Recommended: (9) Long Beach Cabernet, South Africa

Snaffles Restaurant Sample Dinner Menu

Dessert Menu

Banana Tarte Tatin

Coconut Ice Cream

2, 4, 7, 13

Pineapple & Honey

Pineapple Mousse, Honey Spaghetti,
Pineapple Jam & Ice Cream, Roasted Hazelnuts

2, 4, 7, 9, 13

Mojito of Lime Confit

Mint & White Chocolate Ganache, Dark Rum Crumble,
Lemon Sorbet & Lime Foam

2, 7, 9, 13

Set Apple Custard in a Lemon Cylinder Tuile

Blackberry, Apple & Strawberry Jelly, Pickled Ginger,
Apple Sorbet, Basil Oil

2, 4, 7

Chocolate & Orange Tart

Orange Ice Cream & Caramelised Hazelnut

2, 4, 7, 9, 13

Wine Recommendation: Elysium Orange Muscat, California

**Selection of Irish Cheeses, Chutneys, Crisp Bread & Chargrilled Sour
Dough**

1, 2, 7, 9

Wine Recommendation: Sandeman Ruby Port, Portugal

Selection of Tea or Coffee & Petit Fours

Essencia Orange Muscat 2005 37.5cl Andrew Quady

Citrus notes of orange musk and peach with a lovely

Fresh lemon acid backbone

Bottle: €27.00 Glass: €7.50

Snaffles Restaurant Sample Dinner Menu

Elysium Black Muscat 2005 37.5cl Andrew Quady

Magenta in colour, this wine is provocatively rose
Perfumed with deep layers of grapey Muscat flavour

Bottle: €27.00 Glass: €7.50

Dinner Menu €65 per person

Most dishes can be prepared as a healthier option, please ask for any
further suggestions.

Traces of pellets might be found in the games dishes.

More vegetarians options are available upon request

Food Allergies

As nuts are used in the preparation of a number of our recipes, there
will always be a possibility that traces of nuts may be found in other
dishes.

If you have any other allergies or dietary requirements, we would be
happy to inform you of your options.

If you require more information on allergens, please ask a member of
staff for the Allergen Folder.

Most of the produce used in the preparation of the menu is obtained
locally and nationally from small specialist suppliers.
All of our Beef, Pork and Chicken are of Irish Origin.

Suppliers

**The following are our food suppliers who ensure the quality of the
produce**

We bring to your table is always the finest available:

Meat & Poultry

Treanors Poultry, Castleblayney, Monaghan

Larmers Butchers, Monaghan

McLaughlin's Butchers, Co. Dublin

Hugh Fitzpatrick, South Leinster

Fish

Keenan's Seafood, Kennedy Way, Belfast

Fruit & Vegetables

Sillis Green Vegetables, Monaghan

O'Donnell's Monaghan

Eggs & Dairy

Connolly's Organic Eggs, Monaghan

CASTLE LESLIE ESTATE

Snaffles Restaurant Sample Dinner Menu

Fivemiletown Creamery, Tyrone
LacPatrick Dairies, Monaghan

Provisions

BD Foods, Monaghan
La Rouse Foods- Monaghan
Value Centre, Monaghan
Odais Foods Dublin
Tempka Foods, Monaghan

Winner: Best Hotel Restaurant Monaghan 2017

Winner: Best Wine Experience Monaghan 2017

 **Awarded Two AA Rosettes 2017-2018**