



Castle Leslie Estate

Snaffles Restaurant Sample Dinner Menu

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Appetiser

Chefs Choice

Starters

Onion and White Port Soup
With a Gratinated Irish Crouton

Lough Neagh Smoked Eel
With Beetroot Risotto and Beetroot Foam

Crab and Lobster Darioles
With Spinach Leaves and Shellfish Sauce

Terrine of Rabbit with Wild Mushroom
Wrapped in Cured Ham, served with Spiced Pear Chutney,
Toasted Brioche and Pickled Girolles

Spiced Bavarois of Carrot and Honey
With Slivers of Connemara Air-dried Pork, Braised Endive and
Hazelnut Dressing

Seared Breast of Wood Pigeon
With Dried Fruit Compote, Chicken Jus and Tarragon Vinaigrette

Ryefield Goats Cheese Parfait
Ratatouille Puree, Basil Pesto, Balsamic and Mesclin Leaves

Soup or Sorbet

Chefs Choice



Awarded Two AA Rosettes 2013-2014

Main Course

Char-Grilled 7oz Fillet of Irish Beef

Accompanied by Spinach and Onion Gnocchi, Sauté Mixed Mushrooms, Horseradish Glaze and Red Wine Jus

Fish of the Day

Today's freshly prepared Fish

Vegetarian Gateaux

Carrot, Broad Beans, Green Asparagus and Sun Dried Tomatoes,
With Butternut Squash Cream Sauce

Whole Roast Baby Chicken

With Sausage meat Stuffing, garnished with Button Mushrooms,
Onion, Lardons and Parsley, Chicken Jus

Plate of Fermanagh Saddle Back Pork

Braised Honey Glazed Pork Belly and Roast Fillet served with
Apple and Prune Jelly, Quince and Black Pudding Dressing

Roast Breast of Silverhill Duck

With Parmentier of Confit Leg, Orange Marmalade and creamed
Sweet Potato,
Red Currant Jus

Pan Fried Turbot

With Carrot Gratin, Carrot and Muscat Butter Sauce

Roast Loin of Estate Venison

With Spatzle, Braised Red Cabbage, Poached Pear, Blackcurrant Jus



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Cheese Course to share before Dessert

(Extra €9.50)

Dessert Menu

Passion Fruit Parfait with Roast Pineapple and Saffron and Mango
Coulis

Caramelised Pear and Baileys Tiramisu with Pear Crisp

Light Crème Caramel flavoured Mousse surrounded by Crisp Sugar
with Chocolate Crumble and Vanilla Ice Cream

Lemon Zest Sugar Basket, filled with Lemon Curd,
topped with a Meringue Tuile, accompanied by a Lemon Sorbet

White Chocolate Crème Brulee with Sable Biscuit, Dark Chocolate Ice
Cream, and White Chocolate Pearls

Plate of Irish Cheeses and accompaniments

Freshly Brewed Tea or Coffee and Petit Fours

Dinner menu €65 per person

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

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

Liqueur Coffees

Irish

French

Italian

Jamaican

Russian

Baileys

Calypso

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Most dishes can be prepared as healthier options, please ask for any further suggestions. We also have Vegetarian options, which we would be happy to inform you about.

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.

Most of the produce used in the preparation of the menu is obtained locally and nationally from small specialist suppliers.

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

Keelaghan Meats, Ashbourne, Co. Meath
Treasors Poultry, Knockaconny, Monaghan
Arthur Mallon, Monaghan
Kettle Irish Foods, Fermanagh

Fish

Keenan's Seafood, Kennedy Way, Belfast

Fruit & Vegetables

Sillis Green Vegetables, Monaghan
O'Donnell's Monaghan
Mulberry Farm Organic Vegetables, Monaghan

Eggs & Dairy

Connolly's Organic Eggs, Monaghan
Iceberg Ice cream, Co Down
Fivemiletown Creamery, Tyrone
Paddy Treanor, Monaghan

Provisions

BD Foods, Monaghan
La Rousse Foods- Monaghan
Value Centre, Monaghan
Odais Foods Dublin



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Winner Best Hotel Restaurant Ulster 2011
Winner: Best Customer Service Monaghan 2012
Winner: Best Hotel Restaurant Monaghan 2013
Winner: Best Chef Monaghan 2013