



CASTLEKNOCK
HOTEL

2018 Buffet Menu

Thai Red Chicken Curry

Infused with Lemongrass, Ginger & Chilli, Served with Braised Cardamom Rice

Fillet of Chicken Bordelaise

Smoked Bacon, Mushroom & Baby Onion, With Rosemary Sauté Potato

Braised Beef Goulash

Smoked Paprika, Shira Jus, Roast Vegetable, Yoghurt & Mint Potato Salad

24Hour Cooked Beef Brisket

Brown Sugar Molasses, Red Cabbage Slaw

Crisp Pork Belly

Slow Braised, Baked Apples, Rustic Caesar Salad

Baked Fillet of Sustainable Haddock

Black Mussel & Clam Chowder, Sundried Tomato Pesto Mash

Fillet of Atlantic Salmon

With Shaved Fennel Apple &, Lemon Juice & Pink Grape Fruit Vierge Dressing



2018 Buffet Vegetarian Menu

Pumpkin & Chickpea Curry

Mango Relish & Apricot Couscous

Filled Mushroom a La Milanaise

Grilled Egg Plant & Parmesan

Salads

Rustic Caesar Salad

Roast Salt, Pepper & Garlic

Tomato, Kalamata Olive, Cucumber Caponta

Roast Celeriac & Pea Waldorf

House Coleslaw

Escalavada

Swiss Potato Salad

Pasta A Olio

Roast Mushroom, Teriyaki & Chilli Salad

Dessert

Baked Vanilla Cheesecake

French Lemon Tart

Apple & Berry Crumble

Chocolate Indulgence Mousse

Pear & Almond Tart

1 Main Course, 2 Salads, 1 Dessert With Tea And Coffee €25.95

2 Main Courses, 2 Salads. 1 Dessert With Tea And Coffee €29.95

3 Main Courses, 2 Salads, 1 Dessert With Tea And Coffee €34.95

Key to Allergens:



Gluten



Peanuts



Nuts



Milk



Crustaceans



Molluscs



Eggs



Fish



Celery



Lupin



Mustard



Sesame Seeds



Soya



Sulphur Dioxide
