



Corporate Fine Dining Menu 2019

Starters

Tart of Aged Tipperary Brie & Leek

Apple relish & apple gastric

Presse of Tender Confit Duck Parfait

Fig conserve & brioche

Lightly Smoked Chicken Caesar Salad

Bacon, parmesan & sourdough crumb

Roule of Oak Smoked Irish Salmon

Celeriac remoulade & red onion mignonette

Charred Five-Mile Town Goats Cheese

Roast beets, beet reduction & herbs

Anti-Pasti of Macroom Mozzarella

Prosciutto & grilled asparagus

Salad of Poached Prawn Tails

Vietnamese pickle dressing

Marinated & Grilled Chicken Satay

Smoked peanut spiced vegetable salad

Soups

Velouté of Leek & Potato

Slow Cooked Onion & White Port

Confit onion garniture

Cream of Root Vegetable

Parsley emulsion

Smooth Broccoli & Cashel Blue Cheese

Roast Red Pepper & Tomato

Piperade & herbs

Baked Butternut Squash & Cajun Spice Velouté

Truffle Scented Wild Mushroom

Herb cream

Cream of Honey Roast Parsnip

Sorbets

Prosecco Fizz

Tropical Fruit

Green Apple

Lemon Zest

Blackberry Bramble



Main Courses

Roast Supreme of Irish Chicken

Tender stem broccoli, hazelnut dressing & jus roti

Grilled Seabass Fillet

Sun-blushed tomato, crushed new potatoes & sauce vierge

Seared Cannon of Slaney Valley Lamb

Provençale vegetable ratatouille & basil jus

Classic Roast & Stuffed Breast of Turkey with Baked Limerick Ham

Cranberry jus & chestnut crumb

Butter Basted Loin of Hake

Creamed potato, French style peas & olive oil

Roast Pave of Salmon

Dressed asparagus & sauce hollandaise

Seared Fillet of Grass Reared Irish Beef

Green beans Lyonnaise, bourguignon garnish & pomme puree

Club Cut of Roast Irish Beef Sirloin

Potato fondant & red wine & shallot jus

Vegetarian Main Course (sample only)

Cassoulet of Lentil & Root Vegetables

Sourdough crust & tzatziki

Risotto of Sweet Potato & Chive

Parmesan tuile & dressed rocket leaves

Roast Garlic & Herb Soft Polenta

Fricassee of wild mushroom & spinach

Chargrilled Asparagus & Tenderstem Broccoli

Shallot & hazelnut dressing

(all vegetarian dishes are adaptable to vegan with prior notice)



Desserts

Milk Chocolate & Praline Crunch

Caramel sauce

Apple & Mixed Berry Crumble

Vanilla ice-cream

Meringue Roulade of Berries & Cream

Pistachio mousseline

Warm Almond & Raspberry Financier Torte

Crème patisserie

Castleknock Lemon Tart

Soft berry compote

Oven Fresh Caramelised Apple Tart Au Fin

Vanilla ice-cream

or

Assiette of Castleknock's Favourite Desserts

to include 3 of the above in miniature form

or

Selection of Artisan Irish Farmhouse Cheese

Seasonal fruits, crisp crackers, relish & honey