

Earth & Vine follows a farm to fork concept based on great relationships forged with some of Ireland's best artisan producers. Taking these traditional ingredients, they are cooked in a contemporary style, letting their true flavours shine through, bringing you a truly Irish artisan food experience.

All of our seafood is supplied by Kish Fish. Our meats are supplied by Scarlett Heifer, Gahans Meats and Newbridge Meats. Our fruit and vegetables are supplied by Keelings, Condrens and Readychef. Dairy produce is supplied by Keelings, Musgrave and La Rousse.



Allergens:
1. Shellfish 2. Molluscs 3. Fish 4. Peanuts 5. Nuts 6. Gluten 7. Milk 8. Soya 9. Sulphur Dioxide 10. Sesame Seeds 11. Eggs 12. Celery & Celeriac 13. Mustard 14. Lupins

T. 01 6855250
E. restaurant@castleknockhotel.ie



CASTLEKNOCK
HOTEL

www.castleknockhotel.com



Hygiene Ireland



EARTH & VINE

CHRISTMAS
LUNCH MENU

TO START

CHICKEN LIVER PATE, APPLE CHUTNEY
& BRIOCHE NAVETTE

Allergens: 6 wheat,7,9,11,13

CELERIAC VELOUTE, ROSEMARY
FOCACCIA CROUTE

Allergens: 6 wheat,7,9,12

TIAN OF CRAB AND AVOCADO, LEMON
GEL, DEHYDRATED ORANGE

Allergens: 1,7,9

SALAD OF CHARRED FIVE MILE TOWN
GOATS CHEESE

Pickled Beets, Lamb's Lettuce & Basil Emulsion

Allergens: 7,9,13

MAIN COURSE

TRADITIONAL ROAST TURKEY & HAM
Chateau Potatoes, Seasonal Vegetables & Cranberry Jus

Allergens: 6 wheat,7,9,12,13

WILD MUSHROOM & SPINACH RISOTTO
Grilled Baby Leek & Aged Parmesan

Allergens: 7,9,12,13

BUTTER BASTED HAKE

Sauté of Crayfish & Clam with Bouillabaisse Lie

Allergens: 1,2,3,7,9,13

SEARED 8OZ FILLET OF IRISH BEEF

Fricassee of Wild Mushroom, Potato Fondant &
Pink Peppercorn Jus

Allergens: 7,9,12

SOMETHING SWEET

CHOCOLATE & ORANGE PUDDING

Allergens: 6 wheat,9

MELT IN THE MIDDLE ESPRESSO
MARTINI, VANILLA BEAN ICE CREAM

Allergens: 7,9,11

PEACH & RASPBERRY PAVLOVA,
WHITE CHOCOLATE CRUMB

Allergens: 7,9,11

TRADITIONAL CHRISTMAS
PUDDING, BRANDY ANGLAISE

Allergens: 6 wheat,7,9,11

TEA OR COFFEE

Served with Petit Fours

Allergens: 5 Hazelnut,6,7,8,9,11

€42 for Two Course

€48 for Three Course

