

To Start

Ham Hock Terrine

Pickled apple, wholegrain mustard aioli, celeriac
Allergens: (7, 9, 11, 12, 13)

€8.50

Goats Cheese

Cherry jam, compressed watermelon, coffee powder
Caramelised pecan nuts
Allergens: (5, 7, 9)

€9.00

Crab and Apple consommé

Wonton crisp
Allergens: (1, 2, 6, 9)

€10.00

Carrot, Coriander and Coconut Soup

Allergens: (7, 9)

€8.00

Duck Confit

Blood orange gel, grapefruit and beetroot salad
Allergen: (9)

€9.00

Main Course

8oz Beef Fillet

Chateaux potato, goji berry, burnt shallot puree
Thyme jus
Allergens: (7, 9)

€29.00

Seabass

Saffron pearl barley risotto, black mussel
Citrus beurre blanc
Allergens: (1, 2, 3, 6, 9)

€24.00

Sous Vide Pork Fillet

Black apple puree, savoy cabbage
Wholegrain mash
Allergens: (7, 9, 13)

€25.00

Cornfed Chicken Supreme

Fondant potato, morel sauce, broccolini
Allergens: (7, 9)

€23.00

Celeriac and Cauliflower Open Ravioli

Hazelnut crumb
Allergens: (5, 6, 7, 9, 12)

€16.00

Red Lentil Dahl

Allergens: (12, 14)

€16.00

Chefs Special

Using the finest ingredients from our local suppliers daily.

Sides

€3.95 Each

Selection of Vegetables
Allergen: (7)

Wilted Spinach

Truffled French Fries

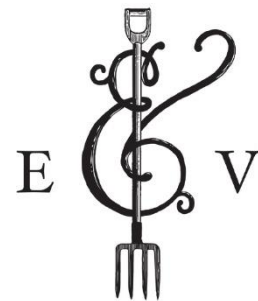
Creamy Mash
Allergen: (7)

Summer Salad

Garlic Potatoes
Allergens: (7)



CASTLEKNOCK
HOTEL



Something Sweet

Chocolate Mousse Dome

Blackcurrant Jelly
Allergens: (5, 6, 7, 11)

€8.00

Mille Feuille

Caramel cream, hazelnut ice cream
Allergens: (6, 7, 11)

€8.00

Pecan Pie

Rum and raisin ice cream
Allergens: (5, 7, 11)

€8.00

Strawberry and Vanilla Parfait

Strawberry sorbet
Allergens: (5, 6, 7, 11)

€8.00

Irish Cheese Selection

Served with fig conserve and Peter yard cracker
Allergens: (6, 7, 11,)

€10.00

Selection of Sorbet

€6.00



CASTLEKNOCK
HOTEL

1 & 2. Shellfish

5. Nuts

8. Soya

11. Eggs

14. Lupin

Key to Allergens:

3. Fish

6. Gluten

9. Sulphur Dioxide

12. Celery & Celeriac

4. Peanuts

7. Milk

10. Sesame

13. Mustard

