

## *To Start*

<b>Salad of Charred Five Mile Town Goats Cheese</b> Pickled Beets, Lamb's Lettuce & Basil Emulsion Allergens: (6, 7, 9, 13)	€7.95
<b>Tian of Oak Smoked Salmon &amp; Crab</b> Remoulade of Celeriac & Crispy Capers Allergens: (1, 2, 3, 8, 11, 13)	€9.95
<b>Terrine of Pressed Ham Hock &amp; Pancetta</b> Sauce Gribiche, Greens & Brioche Allergens: (6, 8, 11, 13)	€8.95
<b>Heirloom Tomato &amp; Smoked Cucumber Soup</b> Piperade of Vegetables & Tzatziki Cream Allergens: (6, 7, 8)	€6.95
<b>Seared Kilmore Quay Scallops</b> Pea Asparagus Velouté, Avruga Caviar & Truffle Oil Allergens: (1, 2, 3, 7)	€12.50
<b>Classically Dressed Tartare of Irish Beef Fillet</b> Aged Parmesan, Rocket & Extra Virgin Olive Oil Allergens: (7, 11, 13)	€9.95

## *Main Course*

<b>Slow Cooked Duck Confit</b> Sweet Potato Puree, Dressed Cabbage, Orange Gastric & Jus Roti Allergens: (7, 9)	€21.95
<b>Duo of Irish Lamb</b> Twice Cooked Rump, Shank Fritter, Sautéed Spinach & Minted Lamb Jus Allergens: (6, 7, 9, 11)	€26.95
<b>Wild Mushroom &amp; Spinach Risotto</b> Almond Ricotta Curd, Grilled Baby Leek & Aged Parmesan Allergens: (5, 7)	€14.95
<b>Pot-Roast Feather Blade of Beef</b> Caramelized Onion Fondue, Oxtail Jus & Pomme Puree Allergens: (7, 9)	€21.95
<b>Corn Fed Chicken Supreme with Bacon &amp; Chestnut Stuffing</b> Crispy Potato Rosti, Spiced Carrot Puree & Thyme Jus Allergens: (5, 7, 9, 11)	€19.95
<b>Butter Basted Monkfish Tail</b> Sauté of Crayfish & Clam with Bouillabaisse Lie Allergens: (1, 2, 3, 6, 7, 9, 13)	€25.95
<b>Seared 8oz Fillet of Irish Beef</b> Fricassee of Wild Mushroom, Potato Fondant & Pink Peppercorn Jus Allergens: (7, 9)	€28.95



## Sides

### Creamy Mash Potato

Allergen: (7)

### French Fries

### Today's Selection of Vegetables

Allergen: (7)

### Salad Meli-Melo

Allergens: (9, 13)

€3.95

## Something Sweet

€7.95

### Strawberry Pavlova

Strawberry Parfait, Meringue Shards, Vanilla Crème Patisserie, Macerated Strawberries & Basil

Allergens: (5, 7, 11)

### Classic Vanilla Crème Brûlée

Short Bread Cookie

Allergens: (5, 6, 7, 11)

### Castleknock Cheesecake

Vanilla Cheesecake, Meringue, Kiwi, Blackberries, Apple Jelly, Grilled Grapefruit & Berry Compote

Allergens: (5, 6, 7, 11)

### Glazed Lemon Tart

Mascarpone Sorbet & Berry Compote

Allergens: (5, 6, 7, 11)

### Dark Chocolate Fondant

Pistachio Ice-Cream & Salted Caramel Sauce

Allergens: (5, 6, 7, 11)

### Duo of Irish Cheese Selection

Served with Fig Relish, Home-Made Crispy Bread & Breadsticks

Allergens: (5, 6, 7, 9)



CASTLEKNOCK  
HOTEL



#### Key to Allergens:

1 & 2. Shellfish

3. Fish

4. Peanuts

5. Nuts

6. Gluten

7. Milk

8. Soya

9. Sulphur Dioxide

10. Sesame

11. Eggs

12. Celery & Celeriac

13. Mustard

14. Lupin