

To Start

Salad of Charred Five Mile Town Goats Cheese

Pickled Beets, Lamb's Lettuce & Basil Emulsion
Allergens: (6, 7, 9, 13)

Tian of Oak Smoked Salmon & Crab

Remoulade of Celeriac & Crispy Capers
Allergens: (1, 2, 3, 8, 11, 13)

Terrine of Pressed Ham Hock & Pancetta

Sauce Gribiche, Greens & Brioche
Allergens: (6, 8, 11, 13)

Heirloom Tomato & Smoked Cucumber Soup

Piperade of Vegetables & Tzatziki Cream
Allergens: (6, 7, 8)

Main Course

Slow Cooked Duck Confit

Sweet Potato Puree, Dressed Cabbage, Orange Gastric & Jus Roti
Allergens: (7,9)

Wild Mushroom & Spinach Risotto

Almond Ricotta Curd, Grilled Baby Leek & Aged Parmesan
Allergens: (5, 7)

Butter Basted Cod Loin

Sauté of Crayfish & Clam & Bouillabaisse Lie
Allergens: (1, 2, 3, 6, 7, 9, 13)

Pot-Roast Feather Blade of Beef

Caramelized Onion Fondue, Oxtail Jus & Pomme Puree
Allergens: (7, 9)

Sides

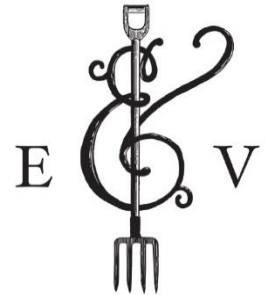
Creamy Mash Potato Allergen: (7)

French Fries

Salad Meli-Melo Allergens: (9, 13)

Today's Selection of Vegetables Allergen: (7)

€3.95





Something Sweet

Strawberry Pavlova

Strawberry Parfait, Meringue Shards, Vanilla Crème Patisserie, Macerated Strawberries & Basil
Allergens: (5, 7, 11)

Dark Chocolate Fondant

Pistachio Ice-Cream & Salted Caramel Sauce
Allergens: (5, 6, 7, 11)

Glazed Lemon Tart

Mascarpone Sorbet
Berry Compote
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

Hot Alcohol Menu

Irish Coffee

Jameson with a shot of Espresso topped up with Fresh Cream €6.85

Baileys Coffee

Baileys with a shot of Espresso topped up with Fresh Cream €6.25

Calypso Coffee

Tia Maria with a shot of Espresso topped up with Fresh Cream €6.25

French Coffee

Brandy with a shot of Espresso Topped up with Fresh Cream €6.25



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		

