



## *Snaffles Restaurant Dinner Menu*



Awarded Two AA Rosettes

## Starter

### **Crispy Pork Cheek Terrine**

Pea & Pancetta Fricassee, Chorizo Aioli, Violet Mustard  
(1a,3,7,9,10,12)

### **Salt Baked Celeriac**

Roast Pear, Celeriac Puree, Smoked Almond Dressing  
(1a,7,8a,9,12, Veg)

### **May-Lóag Whiskey & Treacle Cured Trout**

Oat Cakes, Parsley, Green Apple, Lemon Gel  
(1a,1d,1c,3,4,10,12)

### **Salt Cod Scotch Egg**

Quail Egg, Fennel Jam, Prawn Bisque, Caviar  
(1a,2,3,4,7,9,12)

### **Confit Silverhill Duck Leg Raviolo**

Truffled Cabbage, Egg Yolk Puree, Duck & Orange Jus  
(1a,3,7,9,12)

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## Soup

### **Roast Cauliflower Soup**

Parmesan & Black Truffle Palmier  
(1a,3,7,9,12)

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## Main Course

### **Pan Seared Cod**

Clam & Mussel Bouillabaisse, Curried Crab Crumpet, Confit Cauliflower  
(1a,2,3,4,7,9,10,12)

### **28 Day Aged Fillet of Hereford Irish Beef**

Braised Shortrib & Roscoff Onion, Broccoli, Roast Bone marrow, Ruby Port Jus  
(1a,3,7,9,10,12)

### **Fillet of Pork**

Pig Head Fritter, Charred Cabbage, Prune Ketchup,  
Sweet Potato Puree, Pickled Mustard, Cider infused Jus  
(1a,3,7,9,10,12)

### **Silverhill Duck Breast**

Braised Chicory, Duck Fat Potato, Candied Kumquat,  
Duck Skin Crumble, Beetroot  
(1a,3,9,10,12)

### **Wild Mushroom & Squash Wellington**

Confit Squash, Beetroot, Red Wine & Vegetable Jus  
(1a,3,7,9,12,Veg)

## Dessert

### **Fig & Apple Mille Feuille**

Spiced Apple Crèmeux, Fig Compote, Vanilla Custard Ice Cream  
(1a,3,7,12)

### **Estate Honey Crème Brulée**

Sourdough & Cocoa Cracker, Cherry Gel, Pistachio Ice Cream  
(1a,3,7,8g)

### **Chocolate & Hazelnut "Rocher"**

70% Chocolate & Hazelnut Delice, Roast Hazelnut Ice Cream, Cocoa Nib Wafer  
(1a,3,7,8a,8b,12)

### **Irish Artisan Cheeses**

Fig & Apple Bread, Sourdough Cracker, Grape Chutney, Quince  
(1a,3,7,12)

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## Vegan Menu

### **Starter**

#### **Salt Baked Celeriac**

Estate Apple, Smoked Almond Dressing (1a,9,12, Veg,V)

#### **Vegetable Tempura**

Fig Ketchup (12, Veg, V)

### **Sorbet**

#### **Raspberry**

(12, Veg, V)

## Main Course

### Spiced Cauliflower Steak

Apple Puree, Pickled Apple, Cauliflower florets, Girolles  
(12, Veg, V)

### Wild Mushroom Risotto

Autumn Truffle (12, Veg, V)

## Dessert

### Vanilla & Coconut Panna Cotta

Yuzu Gel & Raspberry Sorbet (12, Veg, V)

### Belgian Chocolate Torte

Mixed Berry Sorbet (1,9,12, Veg, V)

### Petit Fours

Homemade Fruit Jellies  
(12, Veg, V)

## 5 Course Menu €78 per person

### *Allergen Codes For Your Information*

The below numbers contain the following allergens:

1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs

## Our Suppliers

All our products can be traced 100% from farm to fork.  
The majority of herbs and wild foods used in our dishes are grown here in the gardens and woodlands of the Castle Leslie Estate or foraged in the local area.

## A Few Local Suppliers We Are Proud To Be Associated With

### Venison

Castle Leslie Estate

### Duck

Silver Hill Farms, Emyvale

### Beef

McAtamneys, Cookstown

### Fish

Keenan Seafoods, Belfast

### Pork

McAtamneys, Cookstown

### Specialist Foods

La Rousse Fine Foods

### Eggs

Smithborough, Co. Monaghan

### Dairy

LacPatrick Dairies

### Fruit & Vegetables

Tempka Foods, Glaslough

Castle Leslie Estate Gardens

### Salads Micro Herbs

La Rousse Fine Foods & Estate Walled Garden

### Wild Foods

Foraged by our Kitchen Team

### Ice-Cream & Sorbet

Draynes Farm, Co. Antrim & made by our Kitchen Team

### Mushrooms

Monaghan Mushrooms, Co. Monaghan

*\*All our Beef, Lamb, Duck and Chicken is of Irish Origin*