



## *Snaffles Restaurant* *Dinner Menu*



TWO AA ROSETTES FOR  
CULINARY EXCELLENCE

## Starter

### **Crispy Chicken Terrine**

Crispy Marinated Chicken Thigh, Wild Mushroom Velouté, Pickled Shallot, Black Truffle Aioli  
(1a,3,7,10,12)

### **Goats Cheese**

Whipped Ardsallagh Goats Cheese & Szechuan Pepper  
Maple Glazed Beetroot, Caramelised Pecan, Beetroot Ketchup.  
(7,8e,12, Veg)

### **May-Lóag Whiskey Cured Salmon**

Watercress Velouté, Estate Wild Garlic, Confit Leeks  
(1c,4,7,9,12)

### **Cod**

Salt Cod Scotch Egg, Preserved Fennel, Prawn Bisque  
(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)

-----

### **Estate Rhubarb Sorbet**

Tarragon Infused Olive Oil  
(12,V)

## Main Course

### **Butter Poached Cod**

Roast Cauliflower, Caramelized Lemon Gel, Tempura Mussel, Confit Potato,  
Fennel and Tarragon Velouté, Avruga Caviar  
(1a,2,4,7,9,10,12,14)

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

Slow Braised Shortrib Doughnut,  
Roast Carrot, Black Shallot Aioli, Carrot Crumb, Bordelaise Sauce  
(1a,3,7,9,10,12)

### **Rump of Irish Lamb**

Smoked Celeriac, Asparagus, Lamb Neck & Spring Vegetable Tartlet, Lamb Jus  
(1a,3,7,9,10,12)

**Silverhill Duck Breast**

Freekeh Salad, Poached Estate Rhubarb, Rhubarb Ketchup, Duck Jus  
(1a,7,9,12)

**Roasted Squash Agnolotti**

Brown Butter, Roast Hazelnut, Parsley & Wild Garlic  
(1a,3,7,8b,Veg)

**Dessert**

**Pear & Vanilla Panna Cotta**

Roast & Preserved Pears, Poire Williams Sorbet, Estate Honey Biscuit  
(1a,3,7,12)

**Pistachio Olive Oil Sponge**

Black Cherry Compote, Sour Cherry Sorbet, Vanilla Mousse  
(1a,3,7,8g,12)

**Chocolate & Pineapple**

70% Chocolate Delice, Slow Cooked Pineapple, Pineapple Sorbet  
Rum Syrup  
(3,6,7,12)

**Irish Artisan Cheeses**

Homemade Sourdough, Grape Chutney, Quince & Apple  
(1a,7,12)

**Vegan Menu**

**Starter**

**Salt Baked Beetroot**

Caramelised Pecan, Beetroot Ketchup (8e, 12, Veg,V)

**Vegetable Tempura**

Vegan Aioli (1a,10,12, Veg, V)

**Sorbet**

Rhubarb  
(12, Veg, V)

## Main Course

### Roast Cauliflower Steak

Apple Puree, Pickled Apple, Tempura Cauliflower florets,  
(1a,12, Veg, V)

### Wild Mushroom Risotto

Autumn Truffle (9,12, Veg, V)

## Dessert

### Vanilla & Coconut Panna Cotta

Cherry Compote & Cherry Sorbet (12, Veg, V)

### Belgian Chocolate Torte

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

### Petit Fours

Homemade Fruit Jellies  
(12, Veg, V)

## 5 Course Dinner Menu

**€78pp**

## 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

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

#### Dairy

LacPatrick Dairies

#### Fruit & Vegetables

Castle Leslie Estate Walled Garden

Tempka Foods, Glaslough

#### Salad and Micro Herbs

Castle Leslie Estate Walled Garden

La Rousse Fine Foods

#### Wild Foods

Foraged by our Kitchen Team on the Estate

#### Ice-Cream & Sorbet

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

#### Mushrooms

Monaghan Mushrooms, Co. Monaghan

***Due to the open nature of all our kitchens, we cannot guarantee all dishes are free from allergens.***

#### *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