



Snaffles Restaurant Sample Dinner Menu

 Awarded Two AA Rosettes

Winner: Best Hotel & Guesthouse Restaurant Monaghan 2019

Winner: Best Customer Service Monaghan 2019



Starters

Seared Scallops

Prawn Veloute, Dublin Bay Langoustine, Mussels & Sea Vegetables

Braised Pork Cheek

Ham Hock Bon Bon, Spiced Squash Puree, Apple Compote & Pork Crackling

Fighting Bishop Gin Cured Organic Salmon

Pickled Vegetables, Charcoal, Saffron Aioli

Five Mile Town Goats Cheese

Estate Honey, Purple Beetroot & Candied Walnuts

Sorbet

Main Course

Grilled Fillet of Irish Beef

Pomme Puree, Crispy Shallots, Braised Short Rib, Baby Turnips,
Glazed Carrots, Carrot Puree & Beef Jus

Risotto of Wild Mushrooms

Parmesan, Truffle, Nasturtiums

Roast Breast of Glin Valley Corn Fed Chicken

Roast Sweet Potato, Asparagus, Chicken & Prosciutto Mousseline,
Black Garlic Puree, Chicken Jus

Roast Fillet of Stone Bass

Saffron Poached Potato, Seafood Nage

Roast Breast of Silver Hill Duck

Duck Fat Fondant Potato, Cherry Gel,
Cardamon Roasted Carrot, Apple Puree, Five Spice Duck Jus

Most dishes can be prepared as a healthier option, please ask for any further suggestions.

Traces of pellets might be found in the games dishes.

More vegetarian options are available upon request.

Dessert

70% Dark Chocolate Torte

Hazelnut Praline, Vanilla Bean Ice Cream

Raspberry Mille-Feuille

Raspberries, Crème Pâtissière, Raspberry Sorbet

Passion Fruit & Mango Bavarois

Mango Salsa, Coconut Sorbet, White chocolate Shortbread Crumble

Selection of Irish Cheeses, Chutneys, Pickled Grapes, Mixed Seeded Cracker

Selection of Tea or Coffee & Petit Fours

Dinner Menu €68 per person

Food Allergies

As nuts are used in the preparation of a number of our recipes, there will always be possibility that traces of nuts may be found in other dishes. If you have any other allergies or dietary requirements, we would be happy to inform you of your options. If you require more information on allergens, please ask a member of staff for the Allergen Folder. Most of the produce used in the preparation of the menu is obtained locally and nationally from small specialist suppliers. All of our Beef, Pork and Chicken are of Irish Origin.

Suppliers

The following are our food suppliers, who ensure the quality of the produce we bring to your table is always the finest available:

Meat & Poultry

Treanor's Poultry, Castleblayney, Monaghan
Mc Atamneys Butcher Cookstown

Fish

Keenan's Seafood, Kennedy Way, Belfast
Ballinode Seafoods Monaghan

Fruit & Vegetables

Sillis Green Vegetables, Monaghan
Tempka Foods, Monaghan
O'Donnell's, Monaghan

Eggs & Dairy

Fivemiletown Creamery, Tyrone
LacPatrick Dairies, Monaghan

Provisions

La Rouse Foods, Dublin
Value Centre, Monaghan
Tempka Foods, Monaghan