



## Snaffles Restaurant Sample Dinner Menu

 Awarded Two AA Rosettes

**Winner: Best Hotel & Guesthouse Restaurant Monaghan 2019**

**Winner: Best Customer Service Monaghan 2019**



## **Starters**

### **Seared Scallop**

Poached Langoustine, Mussel, Chive, Prawn Emulsion & Sea Herbs

### **Glazed Pork Cheek**

Charred Onion, Chestnuts, Spiced Squash Puree

### **Salmon Gravlax**

Cucumber, Avocado, Radish

### **Five Mile Town Goats Cheese**

Estate Honey, Pickled Beetroot & Candied Walnuts

## **Soup**

### **White Onion**

Onion & Chive Flowers

## **Main Course**

### **Pan Fried Fillet of Irish Beef**

Pomme Puree, Slow Cooked Short Rib, Salt Baked Carrot, Bone Marrow Crust & Beef Jus

### **Wild Mushroom Pappardelle**

Broad Beans, Peas, Parmesan, Truffle

### **Roast Breast of Glin Valley Corn Fed Chicken**

Bacon & Onion Pomme Anna, Corn Puree, Miso BBQ Corn, Chanterelles & Chicken Jus

### **Roast Fillet of Halibut**

Caramelised Cauliflower Puree, Portavogie Prawns, Capers, Comte Cheese Foam & Bone Sauce

### **Roast Breast of Silver Hill Duck**

Duck Fat Fondant Potato, Pickled Apple, Radicchio, Romanesco, Roasted Seeds, Duck & Cherry

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

### **Chocolate & Irish Liqueur Pave**

Chocolate Ganache, Whiskey Ice Cream

### **Baked Lemon Tart**

Bee Pollen, Celery, Raspberry Sorbet

### **Selection of Irish Cheeses (Cashel Blue, Gubben, Porterhouse, Oakwood Smoked Cheddar)**

Chutney, Grapes, Mixed Seeded Cracker

### **Mango & Passionfruit Parfait**

Tropical Sorbet, Meringue, Mango compote, Coconut and white chocolate crumble

### **70% Hot Chocolate Fondant**

Salted Caramel, Chocolate Popping Candy, Milk Ice Cream

## 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 Rousse Foods, Dublin  
Value Centre, Monaghan  
Tempka Foods, Monaghan