



Snaffles Restaurant Sample Dinner Menu

 Awarded Two AA Rosettes

Winner: Best Hotel & Guesthouse Restaurant Monaghan 2019

Winner: Best Customer Service Monaghan 2019



Riailtas na hÉireann
Government of Ireland

Starters

King Scallop & Pork Cheek

Prawn Boudin, Pork Cheek, Caramelised Cauliflower Puree, Roast Cauliflower, Prawn Oil (1, 3, 4, 5, 7, 8, 13)

Cured Salmon & Sea Trout

Smoked Estate Applewood, Cucumber Hearts, Pickled Samphire, Apple Gel & Wood Sorrel (5)

FivemileTown Goats Cheese Sphere

Caramelised Red Onion, Estate Honeycomb, Candy Walnut, Pickle Beetroot (1,9,13)

Rosemary Confit Pork Belly

Burnt Apple, Baby Toffee Apple, Peas & Broad Beans, Pickled Shallot & Calvados Jus (7,13)

Soup

Traditional French Onion

Gruyere Croute (2,7,13)

Main Course

Silverhill Duck Breast

Duck Leg Nougatine, Asparagus, Duck Fat Fondant, Pickled Beetroot, Cured Egg yolk & Duck Jus (1, 2, 4, 7, 13)

Pan Fried Halibut

Prawn Dumpling, Courgette, Soused Baby Gem Heart, Onion Puree Sea Lettuce Gel & Miso Cream (2,3,4,5,7,8,12)

Hereford 28 Day Aged Loin Of Beef

Pressed Daube Of Beef Cheek, Duchess Potatoes, Chanterelles, Celeriac Puree, Roast Heritage Carrot, Tender stem & Beef Jus (1,7,13)

Corn Fed Chicken

Chicken Leg Tortellini, BBQ Corn & Baby Leek, Corn Puree, Crispy Skin, Stuffed Morrel, Chicken Jus (1,2,4,7,13)

Charred Confit Squash

Squash & Courgette Purees, Panko Coated Squash, Crispy Kale (2, 4, 7, 9, 13)

Dessert

70% Chocolate Fondant (15 Minute Wait)

Aerated Chocolate, White Chocolate Ganache, Chocolate Sponge & Miso Ice Cream
(2, 4, 7)

Milk & Honey

Estate Honey Bavarois, Honeycomb, Honeyed Meringue, Milk Sponge, Bee Pollen,
Vanilla Tuile & Milk ice Cream (2,4,7)

Irish Artisan Cheese

Quince Jelly, Estate Apple & Pear Chutney, Pickled Grapes & Selection of Homemade
Crackers (2, 4, 7, 9, 11, 13)

Black lime Pana Cotta

Marinated Strawberry's, Strawberry gelée, Strawberry Caviar, Lychee Gel, White
Chocolate Crumble & Strawberry Sorbet (4,7)

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