



Snaffles Restaurant 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

Rosemary Confit Pork Belly

Glazed Pork Cheek, Burnt Apple, Baby Toffee Apple, Garden Peas,
Pickled Shallot & Calvados Jus (7, 9, 12)

Pan Seared King Scallops

Prawn Boudin, Caramelised Cauliflower Puree, Sea Urchin Powder, Sea
Herbs, Prawn Oil (2, 3, 7, 14)

Cured Salmon & Sea Trout

Smoked Estate Applewood, Cucumber Hearts, Pickled Samphire, Apple
Puree & Estate Wood Sorrel (4)

Fivemiletown Goats Cheese

Caramelised Red Onion Gelee, Estate Honeycomb, Candied Walnut,
Beetroot Textures (7, 8c)

Soup

Sweet Carrot

Coriander Espuma & Parsley Powder (7)

Main Course

Roast Estate Venison Loin

Buttered Sprout Leaves, Parsnip Puree, Baby Carrot, Fondant Potato,
Pickled Blackberry, Bitter Chocolate Jus (3, 7, 8g, 9, 12)

Pan Fried Halibut

Comte Crust, Argentinian Pink Prawn, Brown Butter, Baby Caper,
Samphire, Roast Bone Sauce
(1a, 2, 4, 7, 9, 12, 14)

28 Day Aged Loin of Hereford Beef

Pressed Beef Cheek, Potato & Mushroom Terrine, Shitake Mushroom,
Celeriac Puree, Salt Baked Carrot, Red Wine Jus (1a, 7, 9, 12)

Corn-Fed Chicken

Chicken Leg Ballotine, Braised Baby Leek, Caramelised Cauliflower
Puree, Nut Crumble, Fermented Black Garlic, Brown Butter Bechamel
(1a, 3, 7, 8, 8a, 8b, 8c, 8g, 9, 12)

Roast Cauliflower Steak

Celeriac Puree, Tempura Cauliflower, Roast Cauliflower Puree (1a, 7, 9)

Dessert

70% Chocolate Pave

Chocolate Ganache. Aerated White Chocolate, Sea Buckthorn Sorbet
(3, 7, 8a)

Milk & Honey

Estate Honey Bavarois, Honeycomb, Honeyed Meringue, Milk Sponge,
Bee Pollen, Vanilla Tuille & Milk Ice Cream (1a, 3, 7)

Black Lime Panna cotta

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

Irish Artisan Cheese

Quince, Estate Apple & Pear Chutney, Pickled Grapes and Wholemeal
Seeded Cracker (1a, 3, 5, 7, 8b, 11)

Snaffles 5 Course Dinner Menu €68

Snaffles Vegan Menu

Appetiser

Textures of beetroot & cucumber, pickled shallot

Starter

Courgette

Mixed Bean Cassoulet & Squash

Vegetable Tempura

Citrus Avocado Puree (1a)

Soup

Sweet Carrot

Main Course

Roast Cauliflower Steak

Caramelised Cauliflower, Crispy Tempura Florets & Celeriac Puree (1a,
9)

Wild Mushroom Risotto

Summer Truffle (12)

Pappardelle Aglio e Olio

Pappardelle pasta, Shallot, Caramelised garlic, Peridot Olive oil (1a)

Dessert

Vanilla & Coconut Panna cotta
Irish Strawberries, Strawberry Gel & Strawberry Sorbet (7)
Selection of Sorbets
Strawberry Caviar & Lychee Gel

Petit Fours
Blackcurrant Pate de Fruit, Quince Jelly

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

Dairy

Fivemiletown Creamery

Fruit & Vegetables

Tempka Foods, Glaslough
Castle Leslie Estate Gardens

Salads Micro Herbs

La Rousse Fine Foods

Wild Foods

Foraged by our Kitchen Team

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