



### 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)

### **Silverhill Duck Liver Parfait**

Estate Wild Garlic, Artichoke, Brioche, Black Truffle Butter, Mango Glaze, Golden Raisin Gel, Pickled Shitake (3, 7, 12)

### **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**

### **Breast of Silverhill Duck**

Smoked Celeriac, Textures of Yellow Beetroot, Pickled Blackberry, Amarena Cherry, Duck Jus (9,12)

### **Turbot**

Argentinian Prawn Pithivier, Asparagus, Wakame Seaweed & Spinach, Puffed Skin, Split Smoked Mussel Velouté (2,3,4,7,11,12,14)

### **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, 9,10, 12)

### **Duo of Irish Lamb**

Salt Baked Lamb Lap Pressé, Lamb Rump, Parsnip Puree, Garden Pea, Fondant Potato, Cured Garlic Gel, Crusted Baby Carrot, Lamb Jus (1a, 7, 9, 12)

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

### **Dessert**

Vanilla & Coconut Panna cotta  
Irish Strawberries, Strawberry Gel & Strawberry Sorbet (7)

Selection of Sorbets  
Strawberry Caviar & Lychee Gel

## **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

Snaffles 5 Course Dinner Menu €68 per person

### **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