

€40 Per
Person
for 2
Courses

Events Menu

€45 Per
Person
for 3
Courses

STARTERS (CHOOSE 3)

Castlefarm Soup of the Day

Truffle Oil Croutons, Market Vegetables, Fresh Herbs, Bread Roll Contains: 1,3,7,8,9, (V) (VG)

Classic Caesar Salad

Crisp baby gem, creamy Caesar dressing, croutons, streaky bacon & Parmesan shavings, Chicken Contains: 1,3,4,7,10

Grilled Halloumi Salad

Grilled Halloumi, pomegranate, cherry tomatoes, red onion, pickled cucumber, toasted seeds, house dressing. Contains 7,10 (V)

Fusion of Clonakilty Pudding

Wrapped in Smoked Bacon and Golden Pastry, with Pork Belly, Homemade Apple Chutney and a Hint of Mango

Garlic Mushroom

Crumbed garlic mushroom with side salad. Contains: 1,7,10

Cajun Chicken Salad

Tender Chicken Pieces Marinated in Cajun Spices Resting on a Bed of Salad Leaves, Tomatoes, Peppers and Onions Drizzled with a Honey Mustard Dressing and Accompanied by a Cajun Mayonnaise

Vienna Woods Seafood Chowder (Supplement €2)

Local Caught Seafood, White Wine Velouté, Smoked Fish and Soda Bread. Contains: 1,3,4,7,9

Chicken & Mushroom Vol au Vont

A Symphony of Irish Chicken with Mushroom Infused in a Cream Sauce served in a Golden Pastry Case

MAIN COURSE (CHOOSE 3)

Baked Fillet of Hake

Herb crust, buttered greens, dill fish cream. Contains: 1,4,7,12

Oven Roast Atlantic Salmon Fillet (Supplement €2)

Wilted Kale, saffron cream sauce. Contains : 1,4,7,12

Pan-Roasted Chicken Supreme

Spicy chick pea & Nduja cassoulette, Tenderstem broccoli. Contains 7,9,10,12

Traditional Roast Stuffed Turkey & Ham

Served with Herb Stuffing and Cranberry Sauce. Contains: 1,9,10,12

Roast Stuffed Leg of Lamb (Supplement €3)

Served with Rosemary Jus. Contains: 1,9,12

Spinach & Ricotta Ravioli

Rustic Tomato Sauce and Parmesan (V). Contains: 1,7

16 Hour Braised Featherblade of Beef

Champ Potato, Balsamic Jus, Buttered Kale. Contains: 7,9,12

Grilled 8oz Rib Eye Steak (Supplement €8)

Braised mushroom & Tomato, chimichurri, roast carrot, Fries & garlic butter or peppercorn sauce. Contains: 7,9,10,12

Sirloin of Beef (Supplement €2)

Prime Roast Sirloin of Irish Angus Beef Resting on a Bed of Champ Potato and a Homemade Traditional Red Wine Jus

DESSERTS (CHOOSE A DESSERT DUO)

Chocolate Almond Cake

white chocolate delice served with baileys cream, almond tuille, crème anglaise. Contains: 3,8,13 (V)

Homemade Almond Meringue Roulade

With lemon curd, fresh cream & seasonal fruits Contains 1,3,7,8 (V)

House Made Baileys Cheesecake. Contains: 1,3,7 (V)

Warm Apple Pie served with Vanilla Ice Cream Contains: 1,3,7 (V)

Homemade Pavlova

Fresh Cream, Seasonal Fruit. Contains: 3

Selection of Ice Cream with Fruit Coulis Topping. Contains: 1,3

*ALL MAIN
COURSES ARE
SERVED WITH
VEGETABLES &
POTATOES IN
SEASON *