



Snaffles Restaurant Dinner Menu



Awarded Two AA Rosettes

Starter

Slow Cooked Pork Belly

Coconut Laska, Golden Raisins, Confit Cauliflower, Sea Herbs
(6,9,12)

Barbequed New Potato & Hegarty Aged Cheddar

Balsamic Onions, Cheddar Sable, Chive Oil
(1a,3,6,7,9,12, Veg)

Hay Smoked Salmon

Compressed Apple, Dill, Sourdough Cracker, Yoghurt
(1a,4,7)

Butter Poached Cod

Crispy Cheek, Chicken Skin, Prawn Bisque, Pickled Cucumber
(a1,2,3,4,7,9,12)

Duck Leg Tortellini

Shitake Mushroom, Apple Butter, Duck Jus
(1a,3,7,8,9,12)

Soup

Cauliflower Soup

Parmesan & Truffle Palmier
(1,7,Veg)

Main Course

Fried Stone Bass

Prawn Beignet, Spiced Carrot Puree, Braised Fennel, Pickled Shimeji Mushroom & Coconut Velouté
(2,3,4,6,7,12)

28 Day Aged Fillet of Hereford Beef

Confit Onion & Oxtail 'Tart Tatin', Broccoli, Chive Aioli, Bordelaise Sauce
(1a,3,7,9,12)

Roast Estate Venison

Pressed Shoulder Boulangere, Confit Swede, Parsnip & Miso Puree, Pickled Blackberry, Cardamon Jus
(7,9,10,12)

Silverhill Duck Breast

Confit Leg Tartlet, Apricot, Beetroot, Voilet Mustard
(1a,3,7,9,10,12)

Celeriac Steak

Celeriac Puree, Burnt Apple, Pickled Apple, Red Wine & Vegetable Jus
(7,9,12,Veg)

Dessert

Milk & Honey

Estate Honey & Cardamom Panna Cotta, Blood Orange,
Roasted Chocolate, Bee Pollen Meringue
(1a,3,7)

Raspberry & Hazelnut

Raspberry Choux Bun
Hazelnut & Olive Oil Sponge, Vanila Crème Anglaise
Raspberry Sorbet
(1a,3,7,8b)

Snickers

70% Chocolate Delice, Opaline Tuile, Peanut Butter Ice Cream
Salt Caramel
(3,5,7,8)

Irish Artisan Cheese

Fig & Apple Bread, Lavache Cracker, Fig Jam, Quince
(1a,3,5,7,8b,11,12)

5 Course Menu : €75.00 per person

2 Course Menu : €58.00 per person

Vegan Menu

Starter

Beetroot Feuille De Brick Salad

Pickled Beetroots, Cabernet Sauvignon Dressing (1a,9,12, Veg,V)

Vegetable Tempura

Citrus Avocado Puree (12, Veg, V)

Sorbet

Raspberry

Raspberry Gel (12, Veg, V)

Main Course

Celeriac Steak

Celeriac Puree, Burnt Apple, Red Wine & Vegetable Jus
(12, Veg, V)

Wild Mushroom Risotto

Autumn Truffle (12, Veg, V)

Dessert

Vanilla & Coconut Panna Cotta

Yuzu Gel & Raspberry Sorbet (12, Veg, V)

Belgian Chocolate Torte

Mixed Berry Sorbet (1,9,12, Veg, V)

Petit Fours

Blackcurrant Pate de Fruit

Quince Jelly (12, Veg, V)

5 Course Menu : €75.00 per person

2 Course Menu : €58.00 per person

Our Suppliers

All our products can be traced 100% from farm to fork.

Most of the 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 Farm, Emyvale

Beef

McAtamneys, Cookstown

Fish

Keenan Seafoods, Belfast

Pork

McAtamneys, Cookstown

Specialist Foods

La Rousse Fine Foods

Eggs

Smithborough, Monaghan

****All our Beef, Lamb, Duck and Chicken is of Irish Origin.***

Diary

LacPatrick Diaries

Fruits and Vegetables

Castle Leslie Estate Gardens

Tempka Foods, Glaslough

Salads and Micro Herbs

Castle Leslie Estate Walled Garden

La Rousse Fine Foods

Wild Foods

Foraged by our kitchen team

Ice-Cream and Sorbet

Homemade by our kitchen team

Draynes Farm, Co. Antrim

Mushrooms

Monaghan Mushrooms

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