



SUNDAY LUNCH AT CASTLE DARGAN ESTATE

TO START

HOMEMADE SOUP OF THE DAY (1 (WHEAT), 7, 12) (V)

Served with freshly baked rolls €6.50

CHICKEN & MUSHROOM VOL AU VENT (WHEAT), 7, 5, 8)

Served with a Cream Sauce €7.50

HOMEMADE FISHCAKES (1 (WHEAT), 7, 5, 8))

Served with Side Salad and Chilli Jam €7.95

BAKED PARCEL OF ARTISAN GOAT'S CHEESE IN FILO PASTRY (1 (WHEAT), 7, 5, 8) (V)

Ballymaloe Tomato Relish, Toasted Pine Nuts and Basil Pesto €7.95

MAIN COURSES

ROAST SIRLOIN OF IRISH BEEF (1 (WHEAT), 3, 6, 7, 12)

Served with Yorkshire Pudding & Thyme Scented Red Wine Jus €18.95

TRADITIONAL TURKEY & HAM (1 (WHEAT), 3, 7, 12)

Served with Homemade Stuffing & Cranberry Gravy €18.95

GRILLED SUPREME OF CHICKEN (7, 10, 12)

Served with Natural Chicken Jus €17.95

PAN SEARED FILLET OF SALMON (4, 7, 12)

Served with Lemon Butter €17.95

SPINACH & RICOTTA TORTILLINI (1 (WHEAT) 7)

Grana Padano Cream €14.95

**ALL OUR MAIN COURSES ARE SERVED WITH MARKET FRESH
VEGETABLES AND MASHED POTATOES**

Allergens List:

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites
13. Lupin 14. Molluscs V = Vegetarian VV = Vegan GF - Gluten Free option available, please ask your server



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SOMETHING SWEET €6.50

HOMEMADE BROWNIE (1 (WHEAT)), 3, 7, 8)

Served with Vanilla Ice Cream

RASPBERRY CHEESECAKE (1 (GLUTEN), 6, 7)

Served with Cream Chantilly

WARM APPLE TARTLET (1 (WHEAT), 3, 6, 7, 8, 10))

Served with Crème Anglaise & Vanilla Ice Cream

SELECTION OF ICE CREAM (1 (WHEAT), 6, 7)

Served in a Wafer Basket & a Mix Berried Compote

COFFEE CRÈME BRULEE (1 (WHEAT), 3, 7)

Served with Shortbread Biscuit

TO FINISH

FRESHLY BREWED TEA/COFFEE €2.50/€3

LATTE €3.60

CAPPUCCINO €3.60

HOT CHOCOLATE €3.60

SELECTION OF HERBAL TEAS €3.60

WE TAKE PRIDE IN DEVELOPING MENUS THAT EMPHASIZE THE USE OF FRESH,
IN-SEASON INGREDIENTS TO CREATE DISHES THAT ARE BRIMMING WITH
FLAVOUR. WE HOPE YOU ENJOY YOUR TIME WITH US.

VICKY STOTT
EXECUTIVE HEAD CHEF

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