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## HALLDOOR RESTAURANT



### CASTLE DARGAN ESTATE

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**A Taste of Europe in the West of Ireland!**


**Step into a culinary journey where European elegance meets the heart-warming flavours of Ireland.**

**Our Head Chef, Sonu, has crafted a menu that celebrates the rich tapestry of European cuisine, with a sense of Asian Umami flavours beautifully infused with locally sourced Irish ingredients and flavours**

**Enjoy a cosy atmosphere as you savour our thoughtfully crafted menu, paired with an exceptional selection of wines.**

**Join us for a delightful dining experience that pays homage to both European tradition and the unique spirit of Irish hospitality!**

**Three Course Menu, €51.95 per person  
Five Course Menu, €58.95 per person**





## *Amuse Bouche*

### *Spicy Tuna Tartar*

*Wasabi Tobiko, Avocado, Sesame,  
Sriracha, Furikake Spice & Nori  
served in a Wheat Cone  
(WH, CS, FH, SY, SP)*

## *Appetizer*

### *Seafood*

*Prawn Bisque Capuchino, Butter Poached Scallop,  
Confit Fennel, Bisque Foam, Smoked Paprika,  
Seafood & Tomato Bisque, Dill Basil Oil &  
Prawn Crackers.  
(WH1, CS, FH, MK, CY, SP)*

### *Foie Gras*

*Spiced Pulled BBQ Pork & Cream Tipperary Cheese  
Kromeski's, Rhubarb Gel, Butter Toast Brioche,  
Green Apple, Frisse.  
(WH1, EG, MK, SP)*

### *Artichoke, Asparagus & Texture of Potato*

*Madras Curried Hollandaise, Roast Asparagus,  
Confit Purple Potato, Potato Tuile,  
Potato Cream Foam.  
(WH1, EG, MK, SP)*



## Main Course

### Fillet Mignon

Medallion of Beef Fillet, Pomme Puree, Truffle Shave,  
Seared Foie Gras, Mix Wild Duxelles, Balsamic Glazed Shallots,  
Beef Thyme Drumshanbo Irish Whiskey Jus.  
(WH1, CS, EG, MK, MD, SP)

### Game

Slow Cooked Sous Vide Chicken Supreme with Duck,  
Leg Confit, Wilted Tender Broccolini, Gremolata,  
Confit Hassel Back Potato, Carrot Puree,  
Chicken Jus with Lemon.  
(WH1, EG, MK, SP)

### Seafood

Miso Glazed Halibut Dorne with Coated with a  
Vegetable Dressing Cauliflower, Olive, Sundried Tomato,  
Lemon, Green Sauce, Mussel Meat & Shrimp.  
(CS, FH, MK, CY, SY, SP, MS)

### Vegan

Layers of Vegetables, Zucchini, Eggplant & Peppers,  
in a flavoured Tomato Basil Reduction, Crunchy Quinoa,  
Mix Green Leaf in Truffle Lemon  
(V)



## *Dessert*

### *Chocolate & Gold*

*Dark Chocolate Fondant with Edible Gold  
served with Honeycomb Ice Cream,  
Honey Tuile & Chocolate.  
(WH1, EG, MK, SP)*

### *Chefs Special Limone*

*Lemon Shaped Cheesecake served with  
Salted Cookies Crumb, Popping Candy &  
Sicilian Lemon Sorbet.  
(WH1, MK, SP)*

### *Vegan Chocolate Mousse*

*Crystal Gelly Mango, Cherry Compote,  
served with Edible Flowers.  
(V)*

## *Fromage*

### *Charcuterie & Cheese*

*Selection Of International Cheese & Cold Cuts Meats  
served with Homemade Marmalade, Crackers  
(WH1, MK, SP)*

*Or*

### *Petit Fours*

#### *Selection Of Mini Sweet Bites*

*(WH1, MK, TN, SP)*