



SUNDAY LUNCH

AT CASTLE DARGAN ESTATE

STARTERS

HOMEMADE SOUP OF THE DAY €7.50

Served with Freshly Baked Bread Rolls.
(9) (V) (GF)

CHICKEN AND MUSHROOM VOL AU VENT €8.95

Served with a Cream Sauce & Mushroom Ragout.
(1 (WHEAT), 7,12)

CHICKEN WINGS (HOT BUFFALO/BBQ) €10.50

Served with Garlic Mayo & Parsley.
(7, 12) (GF)

SMOKED SALMON CARPACCIO €10.50

Cream Cheese, Avocado, Baby Green Leaves,
Citrus & Pine Nuts.
(1 (WHEAT), 3, 4, 7, 12, 11) (GF)

GOLDEN BRIE & BEETROOT €9.50

Fried Brie Cheese served with Beetroot,
Walnut & Green Leaves.
(1 (WHEAT), 3, 7, 8,)

MAIN COURSE

ROAST SIRLOIN OF IRISH BEEF €19.95

Served with Pomme Puree,
Yorkshire Pudding & Gravy.
(1 (WHEAT), 3, 6, 7, 12) (GF)

TURKEY & HAM €18.95

Served with Pomme Puree, Roast Potato,
Steamed Vegetables & Cranberry Jus.
(1, (WHEAT) 7, 12)

CHIMICHURRI CHICKEN SUPREME €18.95

Fresh Herb Marinated Roasted Chicken Supreme
served with Carrots & Gravy.
(7, 12) (GF)

OVEN ROASTED SALMON €18.95

Served with Herb Lemon Butter Emulsion.
(4, 7, 12) (GF)

SPINACH & RICOTTA TORTELLINI €17.95

Truffle Oil & Grana Padano Cream.
(1, (WHEAT) 7, 12)



Allergens List:

*WH= WH1 (Wheat Flour), WH2 (Semolina), WH3 (Wholemeal), WH4 (Wheat Bran), WH5 (Rye), *LP= LP1 (Barley), LP2 (Oats), CS = Crustaceans, EG = Eggs, FH = Fish, PN = Peanuts, SY = Soya, MK = Milk, TN = Tree Nuts, CY = Celery, MD = Mustard, SE = Sesame, SP = Sulphites, LP = Lupin, MS = Molluscs, V= Vegetarian VV = Vegan, GF - Gluten Free Option Available



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FAMILY SUNDAY LUNCH TO SHARE *(Ideal for 4 people)*

IRISH MEAT PLATTER €62.00

Roast Sirloin of Irish Beef, Chimichurri Chicken Supreme,
Turkey & Ham, BBQ Chicken Wings,
Yorkshire Pudding & Gravy.
(1, (WHEAT) 7, 12)

IRISH SURF & TURF PLATTER €66.00

Roast Sirloin of Irish Beef, Chimichurri Chicken Supreme,
Baked Salmon, Pan Seared Garlic Butter Shrimps,
Yorkshire Pudding & Gravy.
(1, (WHEAT) 7, 12)(GF)

**All our Main Courses are served with
Market Fresh Vegetables & Roast Potatoes.**

DESSERT

DARK CHOCOLATE 55% €8.50

Classic Homemade Brownie served with Berries Gel,
Elderflower & Vanilla Ice Cream.
(1 (WHEAT), 3, 7, 8, 12)

APPLE & RHUBARB STRUDDLE €9.50

Caramelised Apple & Rhubarb served with Cinnamon,
Hot Custard & Vanilla Ice Cream.
(WH1, 7, 12)

VEGAN COCONUT CHOCOLATE TART €8.50

Served with Berry Compote, Edible Flowers
& Vegan Vanilla Ice Cream.
(8) (GF)

SELECTION OF ICE CREAM €8.50

Served With Berries Compote & Chocolate Sticks.
(7) (GF)

DELIZIA AL LIMONE €9.50

Chef Special Lemon Shaped Cheesecake
served with Lemon Gel, Salted Cooking Crumb,
Popping Candy & Raspberry Sorbet.
(1 (WHEAT), 7, 12)



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