

Confit Duck Leg

Tender confit duck leg served on braised red cabbage & golden raisins with a port & redcurrant jus

Roulade of Irish Smoked Salmon

Irish organic smoked salmon roulade, cream cheese & chive, beetroot emulsion and pickled cucumber

Roasted Carrot & Coriander Soup

With herbed croutons

Creamy Atlantic Seafood Chowder

With lemon zest croute

Mulled Wine Sorbet

To refresh the palate

Roast Free Range Bronze Turkey

Roulade of turkey, thyme & glazed Limerick ham carved in the room and served with sage & chestnut stuffing, cranberry sauce & roast jus

Chargrilled Fillet of Irish Angus Beef

10oz fillet of Irish beef, caramelised shallots, Portobello mushroom, asparagus spears, potato fondant & pink peppercorn jus

Oven Baked Cushion of Turbot

With sautéed samphire, braised fennel, fondant potato & dill beurre blanc

Chargrilled Supreme of Chicken

Creamed savoy cabbage, bacon lardons & pearl onions with a Madeira jus

Wild Mushroom & Pea Risotto

Fresh parmesan cheese & basil oil

ALL SERVED WITH A BOUOUET OF FRESH MARKET VEGETABLES AND POTATOES

Castletroy Park Dessert Buffet

Dessert buffet traditional & contemporary festive indulgences from our patisserie

Artisan Cheese & Port Trolley | Freshly Brewed Tea & Coffee | Homemade Petit Fours





FROM THE

Castletroy Park Team

