

PORTOS

RESTAURANT

Easter

SUNDAY LUNCH

CASTLECOURT HOTEL



CREAM OF ROOT VEGETABLE SOUP

Homemade brown bread & white roll

CASTLECOURT THAI FISH CAKE

A blend of smoked haddock, cod, salmon in sweet chili sauce. Served with baby leaves, Asian cabbage slaw & red curry mayonnaise

CAESAR SALAD

Baby gem leaves, bacon lardons, parmesan shavings with sourdough croutons and a homemade caesar dressing

PORTOS DRY RUB CHICKEN WINGS

Served with house salad Choose your dip - garlic mayo / sriracha mayo

DEEP FRIED BRIE

Brie coated in breadcrumbs, pickled apple, apple carpaccio & apple chutney

ROAST SIRLOIN OF IRISH BEEF

With Yorkshire pudding, roast potato & house gravy

ROAST LEG OF MAYO LAMB

With herb stuffing, chateau potato & house gravy

GRILLED KILLARY SALMON

Sauté green veg, fish cream sauce

PAN FRIED SUPREME OF CHICKEN

With creamy peppercorn sauce

SEARED FILLET OF COD

Sauté baby spinach, lemon beurre blanc

VEGAN CHICKPEA & VEGETABLE KORMA

Portos rich & creamy veggie curry, a hint of spice, served with savoury rice
Option to add chicken

ROAST CRISPY HALF DUCK

With red cabbage & orange cointreau jus

JORDANS BROOKIE

A decadent fusion of a chocolate chip cookie & a fudgy chocolate brownie baked together into one tasty treat with vanilla ice cream & caramel sauce

WHISKEY PECAN TART

Served with homemade vanilla ice cream

CLASSIC CRÈME BRÛLÉE

With a zesty porridge flap jack

STRAWBERRY TIRAMISU CHEESECAKE

Homemade vanilla ice cream

Selection Homemade Ice Cream

Shortbread biscuit, chocolate sauce and fresh berries