

Castlecourt Hotel Table D'Hote Sample Menu

STARTER

Homemade Fresh Soup of the Day

Sautéed Wild Mushroom

With garlic pancetta and deglazed truffle vinegar with warm brioche

Smoked Bacon Tartlet

Served with side salad and a chive dressing

Baked Tourte of Chicken and Pork Belly

Served with a red wine sauce

Duck Confit

Served with leeks champ and berry coulis

Pan Fried Smoked Trout

With buttered leeks and vanilla sauce

Tiger Prawn Salad

Topped with spicy Marie Rose sauce

Homemade Roast Red Pepper and Goats Cheese Ravioli

Served with red curry sauce and pickles



MAIN COURSE

Slow Roast Rump of Erriff Lamb

Served with a puy lentil, smoked bacon and vegetable casserole and lamb jus

Pan Roast Pork Fillet Stuffed with Toulouse Sausage

Served with savoy cabbage and mustard sauce

Crispy Half Duck

Served with celeriac puree and orange and cointreau sauce

Pan Fried Supreme of Chicken

Served with glazed baby vegetables with wild mushroom cream

Baked Fillet of Wild Seabass

Served on a puree of sweet potato with roast red pepper coulis

Poached Atlantic Salmon in Mediterranean Spices

On a bed of creamed spinach and garlic

Duo of Filo Pastry Tartlet

Filled with roast mediterranean vegetables and aubergine caviar topped with mozzarella cheese

Served with a selection of seasonal vegetables & potatoes



DESSERT

Homemade Baileys Cheese Cake

Blackforest Gateaux

With a mixed berry coulis

Warm Chocolate Cake

Served with toffee sauce and vanilla ice cream

Hazelnut and Praline Parfait

Drizzled with a toffee sauce

Fresh Homemade Strawberry Roulade

Warm Pear and Almond Flan

With a vanilla sauce

Sherry Trifle Chantilly Cream

Selection of Irish and French Cheeses

Served with Grapes and Biscuits

Assortment of Pastry Chef's Ice Cream

Three ices are specially made and served with rum chocolate sauce & fresh fruits

