



SLANE CASTLE

EXCLUSIVE VENUE

by the banks of the River Boyne

Christmas Lunch Menu

STARTER

Chefs Fresh Soup of the Day,

Wheaten Bread

Allergan's 1, 3, 7, 9

Crispy Duck Egg

Asparagus, Candied Beets, Chorizo Aioli

Allergan's 1, 3, 7

Boyne Valley Blue Cheese Filo Tart

Baby pear, pecans, endive salad

Allergan's 1, 3, 7, 8

Slane Castle Estate Pheasant Terrine

Plum jam, toasts, satsuma relish

Allergan's 1, 3, 7

MAIN COURSE

Ballotine of Turkey & Ham

Sage & onion stuffing, duck fat fondant, confit leg & cabbage, thyme jus

Allergan's 1, 3, 7

Supreme of Chicken

Buttered mash, vegetable medley, Dijon & mustard cream sauce

Allergan's 7, 10

Roast Hake

Winter vegetable ratatouille, pimento cream, mussel Kiev's

Allergan's 1, 3, 4, 7, 14

Daily Vegetarian Option

Please ask your server

DESSERT

Brambly Apple & Winter Berry Crumble

Cinnamon ice – cream

Allergan's 1, 3, 7

Slane Whiskey Dark Chocolate Sponge

Chocolate ganache, chocolate cannoli, raspberry cream

Allergan's 1, 3, 7

Plum Pudding

Slane whiskey egg custard & berries

Allergan's 1, 3, 7

Selection of Ice – Cream

Brandy snap

Allergan's 1, 3, 7

Food ingredients that must be declared as allergens in the EU-

1. Cereals containing gluten **2. Crustaceans** and products thereof **3. Eggs** and products thereof **4. Fish** and products thereof **5. Peanuts** and products thereof **6. Soybeans** and products thereof **7. Milk** and products thereof **8. Nuts** **9. Celery** and products thereof **10. Mustard** and products thereof **11. Sesame seeds** and products thereof **12. Sulphur** dioxide and sulphites **13. Lupin** and products thereof **14. Molluscs** and products thereof A full and extensive list of allergens is available at reception. If you are unsure in any way, please speak to one of our staff members. If you do have a serious allergy please inform the manager upon arrival.