



# SLANE CASTLE

EXCLUSIVE VENUE

*by the banks of the River Boyne*

## A la Carte Menu

### STARTER

#### **Chefs Fresh Soup of the Day,**

Served with Freshly Baked Wheaten Bread

Allergens 1.3.7.9 €6.00

#### **Crispy Duck Egg**

Asparagus, Candied Beets, Chorizo Aioli

Allergens 1.3.7.9 €9.00

#### **Pistachio Crumb Baked Goats Cheese**

Red Pepper Relish, Truffle Oil Pearls

Allergens 1.7.8 €10.00

#### **Wild Mushroom Pine Nut Ravioli**

Garlic & Soft Herb Veloute, Aged Parmesan

Allergens 1.3.7.8 €11.00

#### **Local Black Pudding & Chicken Terrine**

Pickled Girolles, Tarragon Mayonnaise, Honey Mustard Dressing, Sourdough Crisp

Allergens 1.3.7 €9.00

#### **Selection of East Coast Seafood Chowder,**

Lovage Oil, Toasted Focaccia, Scented Rosemary

Allergens 1.3.4.7.14 €8.00

#### **Crispy Oysters**

Pickled Vegetable Salad, Wasabi Mayonnaise

Allergens 1.2.3.7.14 €11.00

### MAIN COURSE

#### **Gandon Room Steaks**

8OZ Centre Cut Fillet €35

12 OZ Sirloin €32

**Slane Estate 10oz Organic Ribeye (When available) €38**

**All steaks are served with** Potato Gratin, Mushroom Puree and Crispy Onions

Choice of Sauce – Creamy Peppercorn, Garlic Butter, Bernaise

Allergens 1.7

#### **Farm Friendly Chicken Supreme**

Buttered Hispi Cabbage, Ham Hock Pieces, Fondant Potato, Tarragon Cream

Allergens 7 €25.00

#### **Maple Glazed Slane Estate Organic Pork Chop**

Red Cabbage, Savora Mash, Parsnip Crisp, Carrot & Ginger Sauce

Allergens 7.10 €28.00

#### **Spiced Fillet of Hake**

Curried Cauliflower, Samphire, Mango Relish, Potato Terrine

Allergens 4.7 €26.00

#### **Celebration of Irish Lamb**

Herb Crusted Rack, Belly Fritter, Tagine Pot, Sheeps Yogurt, Parsnip Puree, Buttered Mash, Pan Juices

Allergens 1.3.7.10 €28.00

[www.slanecastle.ie](http://www.slanecastle.ie)



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## Griddled Paneer Rogan Josh

Lightly Spiced Chickpeas, Curry Oil, Coriander

Allergens 3.7.6.12 €18.00

## Egg Pasta Fettuccini

Garden Pesto, Black Pepper Cashew Nuts, Torn Buratta, Pumpkin Seed Oil

Allergens 1.3.7.8 €17.00

**Fish of the Day** – Your server will advise

## DESSERT

### Sweet Treats

#### Mango & Passionfruit,

Almond Crumble, Mango Sorbet

Allergens 1.3.7.8 €8.50

#### Warm Custard Tart

Gooseberries, Ginger Ice Cream

Allergens 1.3.7 €8.50

#### Slane Whiskey Dark Chocolate Sponge

Chocolate Ganache, Chocolate Cannoli, Raspberry Cream

Allergens 1.3.7 €8.50

#### Sticky Toffee Pudding

Caramel Sauce, Vanilla Cream

Allergens 1.3.7 €8.50

#### Selection of Ice Creams,

Brandy Snap

Allergens 1.3.7 €8.50

#### Local Cheeses,

Artisan Crackers

Tomato & Chili Jam

Apple

Allergens 1.3.7 €12.00

**Freshly Brewed Tea or Coffee**

**All our beef is 100% Irish Origin**

### 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.