



SLANE CASTLE

EXCLUSIVE VENUE

by the banks of the River Boyne

Christmas Dinner Set Menu

Our approach to cooking, and therefore our menus, are strongly influenced by the seasons and what produce is best available throughout the year. Our relationship with Rock Farm Slane provides us with access to the highest quality Organic Dexter Beef and Organic Rare Breed Pork. We also work closely with a network of small producers and artisans in the Boyne Valley area to provide a locally sourced menu.

Below is a sample menu. Dishes are likely to undergo small changes depending on availability of produce. Main components of dishes will remain, but sauces and garnish will change depending on what produce is appropriate and in season at that time of year.

- ❖ Minimum 2 course. Standard offering is 3 courses
- ❖ Set menu with pre-selected mains as well as starter and/or dessert courses
- ❖ All dietary requirements and food dislikes can be catered for with advanced notice

Optional Additions

- ❖ Tea/Coffee and mini mince pies: €5 per person
- ❖ Cheese course: €15 per person

Sample Menu

Starters

Please pre-select one dish

Boyne Valley Farmhouse Goat's Cheese, Fig and Onion Puff

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Chicken Liver Paté, Organic Green leaves on Sourdough toast

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Caramelised Leek, Pea and Ham Soup with Sourdough Croutons

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Caramelised Leek and Pea Soup with Sourdough Croutons (V, GF)



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Main Courses

Please one dish

Roulade of Irish Turkey & Organic Ham with Sage & Onion Stuffing, Buttered Mash and Creamed Sprouts

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Confit Pork Belly, Mash Potato, Sauteéd Cabbage, Apple Sauce

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Beef Short Rib, Mash Potato, Mushroom Ragout, Red Wine Jus (GF)

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Provençal Fish Stew w/ Cod, Clams, Rouille, Potatoes (GF) served with Sourdough bread

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Mushroom Wellington with Spinach & Blue Cheese Sauce (v)

Mushroom Wellington with Vegan Creamed Spinach (V)

Desserts

Please choose one dish

Traditional Plum Pudding with Slane Irish Whiskey ice-cream

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Local Apple Crumble with Crème Anglaise

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Chewy Meringue, Lemon Curd, Fresh Berries, Fresh Cream

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Selection of sorbets (GF, V) and ice creams

Cheese Course

€15 per guest

Selection of 3 cheeses sourced from Sheridan's Cheesemongers.

Style + Variety of cheeses will reflect guest preferences.

Served with local honey, Hilda's Homemade chutneys, and Rye Crackers

Dietary codes and allergens:

v - vegetarian

V – vegan

GF – gluten free