



# CASTLE DARGAN

## *Sample Group Dining Menu €29.95 per person*

***Goats Cheese Tartlet with Spinach & Pie Nuts***

*Served with A Tomato Relish*

***Homemade Soup of The Day***

*Served with Bread Rolls*

***Caesar Salad***

*With Baby Gem Lettuce, Crispy Bacon Lardons, Garlic Croutons  
And Parmesan Shavings*

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***Roast Sirloin of Irish Beef***

*Served with Yorkshire Pudding & Gravy*

***Breast of Chicken Stuffed with Mozzarella & Smoked Bacon***

*Wrapped in Parma Ham with a Pepper Cream Sauce*

***Pan Seared Fillet of Salmon***

*With A White Wine & Dill Sauce*

***Vegetarian Dish of The Day***

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***Homemade Cheesecake of The Day***

***Tina's Chocolate Brownie & Ice Cream***

***Selection of Ice-Creams***

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*Freshly Brewed Tea & Coffee*



**CASTLE DARGAN**

## *Sample Group Dining Menu*

*€34.95pp*

### ***Chefs Homemade Soup of the Evening***

*Served with Bread Rolls*

### ***Caesar Salad***

*With baby gem Lettuce, crispy Bacon Lardons, Garlic Croutons,  
Parmesan Shavings*

### ***Slow cooked Pork Belly,***

*Asian Slaw, Sweet Potato & Ginger Purée, Teriyaki Dressing*

### ***Goats Cheese Parcel*** ✓

*Ballymaloe Relish, Mix Leaves, Pesto Dressing*

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### ***8oz Sirloin Steak***

*Garlic Gratin Potato, Roasted Flat Cap Mushrooms,  
Tempura Onion, Peppercorn Sauce*

### ***Baked Chicken Supreme***

*Prune & Pine nuts Stuffing, Parma Ham, Braised Leeks, Root Veg Rosti  
Mushroom & Brandy Cream Sauce*

### ***Breaded Escalope of Pork Fillet***

*Parma Ham Crisp, Chorizo & Veg Ragout, Thyme Gravy*

### ***Pan-Seared Fillet of Salmon***

*Braised Fennel, Wilted Spinach, Roast Butternut Squash Velouté*

### ***Aubergine Cannelloni*** ✓

*Ratatoullie, Tomato & Basil Sauce*

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### ***Chef's Cheesecake of the Day***

***Toffee and Apple Crumble, French Bean Ice Cream***

***Warm Chocolate Brownie, Crème Chantilly***

***Selection of House Ice Cream***

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***Freshly Brewed Tea or Coffee***