



## CASTLE DARGAN

# Sunday Lunch at Castle Dargan Estate

## To Start

**Homemade Carrot & Coriander Soup** (1 (Wheat), 9, 7, 12) (V)

With freshly baked Bread Rolls €5.50

**Chicken and Mushroom Vol au Vent** (1 (Wheat), 7, 5, 8)

Served with a Pernod Cream Sauce €6.50

**Goats Cheese Parcel** (1 (Wheat), 5, 7, 8, 10) (V)

Baby leaves, Cherry Tomato, Ballymaloe Relish, Toasted Pine Nuts & Fresh Basil Pesto €6.50

**Iced Honeydew Melon** (V)

Served with Seasonal Fruit, Mango Colie & Raspberry Sorbet €5.50

## Main Course

**Roast Sirloin of Irish Beef** (1 (Wheat), 3, 6, 7, 12)

Served with Yorkshire Pudding & Thyme Scented Red Wine Jus €14.95

**Oven Roasted Leg of Leitrim Lamb** (1 (Wheat), 6, 7, 12)

Complimented by its own Jus with a hint of Mint €15.95

**Grilled Supreme of Chicken** (7, 10, 12)

Served with Whole Grain Mustard Cream Sauce €14.95

**Pan Seared Fillet of Salmon** (4, 7, 12)

Served with Champ Potato & Saffron Dill Cream Sauce €14.95

**Spinach & Ricotta Cheese Ravioli** (1 (Wheat), 7) (V)

Served in a Homemade Tomato Sauce with Roast Vegetables €13.95

*All our Main Courses are served with  
Market Fresh Vegetables and Mashed Potatoes*

Allergens List: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery  
10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs

V = Vegetarian



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### Something Sweet €6.50

Warm Apple Pie (1 (Gluten), 3, 7)  
Served With a Crème Anglaise & Vanilla Ice Cream

Cheesecake of the Day (1 (Gluten), 6, 7)  
Served with Cream Chantilly

Chocolate Profiteroles (1 (Gluten), 3, 6, 7)  
Served with Freshly whipped Cream

Selection of Ice Cream (1 (Wheat), 6, 7)  
Served in a Wafer Basket & a Mix Berries Compote

### To Finish

Freshly Brewed Tea/Coffee €2.50/€3

Latte €3.60

Cappuccino €3.60

Hot Chocolate €3.60

Selection of Herbal Teas €3.60

*2 Course Meal..... €19.95*

*3 Course Meal..... €25.95*

*4 Course Meal..... €27.95*

*We take pride in developing menus that emphasize the use of fresh, in-season ingredients to create dishes that are brimming with flavour. We hope you enjoy your time with us.*

*Santosh Kumar*

*Executive Head Chef*

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