

- TABLE D'HÔTE MENU -

SQUASH VELOUTE

Fermented black garlic Crème Fraiche, Raclette cheese, focaccia crouton
Contains allergens (1a, 7, 9)

SCALLOPS

Celeriac, seaweed hollandaise, Granny Smith apple, compressed cucumber
Contains allergens (4, 7, 9, 14)

VENISON TARTARE

Champignon mushroom, confit shallots, gherkins, egg yolk emulsion
tarragon oil, mustard
Contains allergens (3, 10, 12)

FIVEMILETOWN GOAT CHEESE & TRUFFLE PARFAIT

Beetroot, red chicory, pistachio, white balsamic reduction
Contains allergens (7, 8d, 12)



BEEF

Roast garlic & potato purée, salsify, Cavolo Nero, lardo, Chasseur sauce
Contains allergens (3, 6, 7, 9, 10, 12)

DUCK BREAST

Winter vegetable pavé, Oyster mushroom, chard baby gem heart
balsamic glazed apple, dark chocolate and rosemary jus
Contains allergens (6, 7, 9, 12)

HALIBUT

Barlotti bean ragout, Rosette de Lyon sausage, tempura of samphire
Contains allergens (1a, 4, 7, 9, 12)

SMOKED JERUSALEM ARTICHOKES

Crispy polenta, artichoke crisp, Gruyère cheese, winter mushroom reduction
sage & charcoal oil
Contains allergens (6, 7, 9)



ESPRESSO JELLY

Kahlua sponge, salt chocolate ganache, biscotti
Contains allergens (1a, 3, 7, 8a, 12)

RASPBERRY & WHITE CHOCOLATE CRÉMEUX

Cassis vanilla gel, lemon meringue teardrops, blueberry sorbet
Contains allergens (1a, 3, 7, 12)

FAHRENHEIT CHEESE SELECTION

Selected artisan cheese, fig & muscat confit, biscuits
Contains allergens (1a, 3, 7, 12)

WINTER ICE CREAM

Award winning selection of ice creams
Contains allergens (7)

36 for Two Courses | 42 for Three Courses

- ACCOMPANIMENTS -

COLCANNON MASH	(7)	5.50
ROAST ROOT VEGETABLES	(7)	5.50
FRENCH FRIES	(trace 1a)	5.50

- INFUSIONS & BREWS -

SELECTION OF FINE TEAS		3.70
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IRISH BREAKFAST
EARL GREY
CAMOMILE,
PEPPERMINT
RED BERRY
JAPANESE GREEN TEA
DARJEELING
PURE ROIBOSH

AMERICANO COFFEE		3.90
ESPRESSO		3.70
DOUBLE ESPRESSO		7.40
LATTE		4.25
CAPPUCCINO		4.25
IRISH COFFEE		8.50

At Clontarf Castle Hotel our chefs strive to source only the finest ingredients from land & sea. Always trying to stay true to the value of locality & using Irish where possible.

With this in mind we have partnered with Wright's of Marino for our fresh & smoked fish and Gahan Meat, a native of Clontarf, who sources all our beef from Irish farms.

List of Allergens

1. Cereals containing gluten >20ppm and products thereof.
a: Wheat (such as spelt, Khorasan), b: Rye, Barley, c: Oats
2. Crustaceans and product thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanut and products thereof.
6. Soybeans and products thereof.
7. Milk (including Lactose) and products thereof.
8. Nuts and products thereof.
a: Almond, b: Hazelnut, c: Walnut, d: Pistachio, e: Pecan, f: Pinenut, g: Cashew nut
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of or >10mg/kg/lt.
13. Lupin and products thereof.
14. Molluscs and products thereof.