



Private Dinner Menu 2023

Appetisers

Castle Caesar Salad with, Crispy Bacon, Garlic Croutons and
Parmesan Shavings Rosette of Irish Smoked Salmon, Fresh Herb
Salad and Dill Oil

Cream of Potato & Leek Soup

Duck Liver Terrine, Spiced Apple Chutney, Sesame Crostini's

Entrée's

Roast Sirloin of Beef served Fondant Potato, Roast Jus & Veg Parcel
Apricot & Cranberry Stuffed Chicken Breast with Mashed Potatoes
and Sage &

Rosemary Jus

Roast Salmon Supreme with Herb Potato Cake & Citrus Butter Sauce

Pan-fried Fillet of Seabass, Roasted Fennel, Citrus Beurre Blanc
Sauce

Desserts

Assiette of Desserts

Tea/Coffee

1 starter/2 main courses and Assiette of Desserts with Tea/Coffee - €55
per person