

## - TABLE D'HÔTE MENU -



### **CAULIFLOWER VELOUTE**

Caramelized cauliflower crumb, toasted hazelnut, crème fraiche  
Contains allergens (7, 8b, 9, 12)

### **SEARED SCALLOPS**

Piquillo peppers, onion bhaji, curry spiced coconut reduction  
Contains allergens (4, 6, 9, 11, 12, 14)

### **CONFIT DUCK TERRINE**

Radicchio, chicken skin, spiced carrot & fig chutney  
Contains allergens (10, 11, 12)

### **FOREST MUSHROOM PÂTÉ**

Roasted chestnuts, brioche, black truffle, nasturtium  
Contains allergens (1a, 7, 9, 12)



### **HEREFORD BEEF SIRLOIN**

Potato Lyonnaise, portobello mushroom, asparagus, green peppercorn jus  
Contains allergens (6, 7, 9, 10, 12)

### **NEW SEASON LAMB**

Herb dumplings, grelot onion, buttered parsnip, grape mustard jus  
Contains allergens (6, 7, 9, 10, 12)

### **ROASTED MONKFISH**

Courgette, purple potato, mussels & clams, sea herb butter emulsion  
Contains allergens (2, 4, 7, 9, 12, 14)

### **SQUASH & ROQUEFORT CAPPELETTI**

Wilted spinach, confit cherry tomatoes, pickled walnuts  
Contains allergens (1a, 3, 7, 8c, 9, 12)



### **CHOCOLATE GLAÇAGE**

Orange and clementine compote, white chocolate soil, Chantilly cream, orange crisp  
Contains allergens (1a, 3, 6, 7, trace 8)

### **RHUBARB CHEESECAKE**

Poached rhubarb, rhubarb gel, oat crumble, white chocolate soil  
Contains allergens (1a, 1d, 7, 12)

### **FAHRENHEIT CHEESE SELECTION**

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

### **WICKLOW ICE CREAM**

Award winning selection of ice creams  
Contains allergens (7)

**36 for Two Courses | 42 for Three Courses**

## - ACCOMPANIMENTS -

CHICORY & ENDIVE SALAD	(10, 12)	5.50
SPRING GREENS Toasted Almonds	(7, 8a)	5.50
FRENCH FRIES Seaweed salt	(trace 1a)	5.50

## - INFUSIONS & BREWS -

SELECTION OF FINE TEAS	3.70
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 C. Barley D. Oats
2. Crustaceans & product thereof
3. Eggs & products thereof
4. Fish & products thereof
5. Peanuts & products thereof
6. Soybeans & products thereof
7. Milk including lactose & products thereof
8. Nuts & products thereof A. Almond B. Hazelnut C. Walnut D. Pistachio E. Pecan F. Pinenut G. Cashew Nut
9. Celery & products thereof
10. Mustard & products thereof
11. Sesame seeds & products thereof
12. Sulphur dioxide & sulphites at concentrations of or >10mg/kg/lt |
13. Lupin & products thereof
14. Molluscs & products thereof