



History of the Castle Oaks

Castle Oaks House (Woodlands) was built on a twenty five acre estate of good fertile land rolling down to the Shannon. The ground floor of the house itself consisted of a large entrance hall, two large reception rooms, ballroom, dining room, cloakroom and kitchen. The upstairs had seven bedrooms and three all purpose rooms.

The style adopted by the builders of Castle Oaks has all the architectural characteristics that were predominant during the late Georgian period (1780 to 1830). The exact year of construction is uncertain, but is likely that Woodlands House was built in the closing years of the eighteenth century. The style used by Robert Adam a famous architect and designer of the latter Georgian period is evident throughout, particularly so on both sides of the main house which are semi-circular or oval. This was one of Adams trademarks, always preferring octagonal or circular rooms to the more conventional square or rectangular design. During the Georgian period the staircase was considered to be the most important internal feature of the great house, and at Castle Oaks the beautiful sweeping staircase leading from the charming entrance hall is most striking to the visitor's eye.

Castle Oaks House Families

The first known owners of the house were the Rich's. Lieutenant John S. Rich and his family took up residence there in 1815. Castleconnell in that time was beginning to make its name as a great fishing centre, and the sport of rowing was also a popular pastime among the gentry. Another family with a long association with Woodlands were the Shaw's, who owned the house in the 30's and 40's. Malcolm Shaw and his family carried on the famous Shaw's Bacon Factory in Limerick city. The property also had its own island – Powell's Island – in the Shannon close to the Woodlands. In June 1945 Woodlands passed into the hands of the Presentation Sisters. The Presentation Convent at Castleconnell was officially opened on 21st November, 1945, the feast of the Presentation of the Virgin Mary by the Bishop of Killaloe Dr Michael Fogarty, who expressed his welcome and delight for the first Presentation House to be established in his Diocese. Before his departure, the Bishop planted an Oak tree in the front lawn. The tree – like Castle Oaks House itself – has grown and flourished and become an integral part of the beautiful landscaped gardens.

Castle Oaks House Hotel

In 1985, the next owner of Woodlands was Brian Hanrahan, a Limerick man who transformed the convent into a hotel while retaining the character of the original building. So Woodlands was reborn – and renamed Castle Oaks House Hotel. Despite all the growth and expansion Castle Oaks has seen in its recent history, the planners have been careful and most successful in preserving the beauty and grandeur of the Woodlands of another day. The great house has kept its character and its links with its historic surroundings. The stained glass windows are still retained there giving testimony to the fact.

History- they say – has a habit of repeating itself, and this is certainly true in the Castle Oaks, for when the brides of today in all their finery grace the Stradbally wedding reception room it is in some strange way a reception of another time – a time when radiant young women veiled and garbed in flowing white knelt here to become brides of Christ.



MENU

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THE ISLAND BAR

Welcome to the Castle Oaks House Hotel on behalf of all of the team here, we hope you have a wonderful experience.

It is with pride that we offer you this menu, and more importantly the quality of produce we have sourced. All food is locally sourced to show the wonderful artisan suppliers and producers in Munster and the surrounding area. The majority of these suppliers are family run businesses that take pleasure in producing only the best food and have years of experience.

The chefs have taken great care in designing a menu with a variety of taste palettes in mind, including a wide range of fish and vegetarian options.

All feedback is greatly appreciated and your opinions help us to constantly evolve our menus to cater for all of our customers.

We hope you enjoy your meal and feel free to ask for Chef's recommendations.

Re- EU Regulation on Food Information for Consumers (FIC) Health (Provision on food allergen information to consumers)
Food Allergen Menus are available on request. We take all allergen request information very seriously.
Please do not hesitate to ask your server

{Daily Specials}

Please ask your waiter for our Daily Specials

{Desserts}

Please ask your waiter for the Daily Dessert Board.

All our desserts are made in House and are made with fresh ingredients sourced locally.

{Starters & Light Bites}

Chefs Freshly Made Soup

Chefs Choice Homemade Soup made from the Freshest Locally Sourced Ingredients. Served with Homemade Brown Bread
€5.00

Castle Oaks Atlantic Seafood Chowder

Mixed Seafood and Shellfish finished with Flat Parsley and Pernod Cream Homemade Brown Bread
€8.50

Bruschetta al Pomodoro

Marinated Cherry Tomatoes, Garlic, Olive Oil and Pea Shoots
€8.50

Creamy Garlic Mushrooms

Served on Toasted Rustic Loaf with a Rocket Leaf Salad
€8.50

House Smoked Chicken and Bacon Caesar Salad

Crisp Cos Lettuce, In House Smoked Chicken, Lardons of Bacon, Crisp Garlic Croutons, Caesar Dressing
€8.95 as Starter
€13.95 as Main Course

Chicken Liver Parfait

Gooseberry Chutney, Toasted Sourdough Bread, Pickled Onion, Butter Head Lettuce
€7.95

Smoked Salmon with Flat Parsley

Sliced in House Smoked Salmon, Served on a Potato Cake, Horseradish Mayonnaise, Lemon and Capers with Homemade Brown Bread
€10.95

{Main Courses – Bigger Bites}

Cottage Pie

Made from 100% Irish Beef, topped with Cheddar Mash and Hand Picked Salad Leaves
€13.95

Irish Pale Ale Battered Fish & Chips

Served with Tartar Sauce and Mushy Peas
€14.95

Authentic Home-Made Chicken Curry

Spiced Marinated Chicken and Vegetables in a Authentic Curry Sauce with Coconut Braised Rice
€14.95

8oz Irish Burger

Made from 100% Irish Beef Mince Topped with Bacon and Cheddar Cheese served on a Flour Bap with Home-cut Fries, Salad and Homemade Relish.
€14.95

10oz Irish Sirloin Steak

Cooked to your liking, Sauté Mushrooms and Onions with Green Peppercorn Sauce or Garlic Butter and Homecut Fries
€22.95

Supreme of Chicken

Ragout of Cherry Tomato, Courgette and Mange Tout, and served with a Cider Sauce
€15.95

{Specials}

Market Fish of the Day

€15.95

Pasta of the Day

€14.95

Please ask your waiter for our Daily Specials

{Children's Menu}

Homemade Soup of the Day with Homemade Brown Bread	€2.95
Pasta Bolognaise	€6.95
Kid's Pasta	€6.95
With Tomato Sauce or Butter Sauce	
Fish Goujons & Chips	€6.95
Chicken Goujons & Chips	€6.95
Bangers & Mash	€6.95
Served with Gravy	

{Sandwiches}

Served from 12.30 - 18.00

Steak Sandwich

Served on Rustic Bread with Sauté Mushrooms and Onions, Pepper Sauce or Garlic Butter and Home Cut Fries
€14.95

Castle Oaks B.L.T

Oven Baked Ciabatta Loaf with Bacon, Lettuce, Tomato and Mayonnaise, Served with Home Cut Fries and Salad.
€11.95

Open House Smoked Salmon Sandwich

Served on Brown Bread with Lemon & Baby Capers and Hand Picked Salad Leaves
€11.95

Closed Sandwich Selection

Made on Rustic White Bloomer or Malted Brown Bread	
Baked Limerick Ham & Mustard	€6.25
Poached Chicken & Herb	€6.25
Dubliner Cheddar & Tomato	€6.25

All Sandwiches can be Toasted if Required

{Side Orders}

Handpicked Salad Leaves	€3.50
Seasonal Vegetables	€3.50
Home-Cut Chips	€3.50
Creamed Potatoes	€3.50
Onion Rings	€3.50
Garlic Bread	€3.50
Aromatic Rice	€3.50