



Castle Oaks House Hotel

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ACORN RESTAURANT SAMPLE MENU

Homemade Carrot & Corriander Soup
Freshly Baked Bread Rolls

Spiced Warm Cajun Chicken Salad
Slow Cooked Cajun and Southern Spiced Chicken served on Mesclun Leaves tossed in a Sweet Honey and Balsamic Dressing

Goats Cheese Bruschetta
Oven Baked Ardsallagh Goats Cheese served with Spiced Pear Chutney Roast Walnut and a Balsamic Dressing

Black Pudding Parcels
Black Pudding with Con Traas Apples wrapped in a Crisp Filo Pastry Parcel served on a parsley Potato Cake with a Madeira Cream Sauce

Chicken liver Parfait
Gooseberry Chutney, Toasted Sourdough Bread, Pickled Onion



10oz Chargrilled Sirloin Steak
Cooked to your Liking, Sauté Mushrooms & Glazed Onions, Peppercorn Sauce or Garlic Butter

Paupiette of Lemon Sole
With Orange Béarnaise Sauce

Supreme of Chicken
On a Creamy Mash and Madeira Cream Sauce

Smoked Salmon & Prawn Linguini
Tossed in a White Wine Spinach Garlic Sauce

Chickpea and Spinach Curry
Spiced Vegetables in an Authentic Curry Sauce Served with Braised Rice

All the above served with Vegetables & Potatoes



Selection of Desserts
Freshly Brewed Tea or Coffee