

SAMPLE LUNCH

menu

TO START

HOMEMADE SOUP OF THE DAY

served with homemade brown bread (gfva)(v)(1,7,9)

CHICKEN WINGS

bbq sauce served with blue cheese dip (1c,3,7,9,10,11)

CASTLE OAK CAESAR SALAD

classic caesar with seasonal leaves, crispy bacon lardons, garlic croutons
& parmesan shavings bound in our house caesar dressing (1a,3,4,7,10)

CHICKEN AND MUSHROOM BOUCHE

succulent pieces of irish farm chicken cooked in a white wine & mushroom velouté
served in a golden puff pastry case (1a,3,7,9,12)

FOR MAINS

ANNACOTTY FARM SIRLOIN OF BEEF

served with mixed seasonal vegetables, & creamed mashed potatoes, jus gravy
(gfva)(1a,3,7,9,12) - supplement 4.00

BAKED FILLET OF HAKE

north atlantic fresh sea bass gently baked with a pesto butter served on a mash (2,3,4,7,8,12,14)

MARINATED SUPREME OF CHICKEN

irish farm breast of chicken filled with a fresh garden herb stuffing topped
with a wild mushroom velouté (a,7,8,12)

CHERRY ASPARAGUS & WILD MUSHROOMS RAVIOLI

served in a white sauce with roasted vegetables (v)(1a,3,6,7,9,12)

TO FINISH

CASTLE OAKS ASSIETTE OF DESSERTS

(1,3,7,8,12)

FRESHLY BREWED TEA & COFFEE



CASTLE OAKS HOUSE
HOTEL & ESTATE

