

ST. PATRICK'S EVE GALA MENU

Booking Essential | Dinner served 6:00 - 9:30pm
Traditional Irish Music and Dancing till late

Starters

SEAFOOD CHOWDER

Fresh Howth Catch & Homemade Irish Brown Bread
Wh M F

CRISPY CHICKEN WINGS

Hot & Spicy Sauce, Toasted Sesame Seeds, Blue Cheese
Dressing, Celery Stick
Ce E M Mu S

ROASTED BEETROOT & GOATS CHEESE (V)

Mixed Leaves & Greens, Balsamic Vinegar, Toasted
Walnuts | M N

SOUP OF THE DAY (V)

Wheaten Soda Bread | M Wh

Main Courses

BEEF & GUINNESS STEW

Chef's Potatoes & Vegetables with Parsnip Crisps | M Su Wh Ce

PANKO BREADED CHICKEN

Served With Creamy Mash, Chefs Vegetables & Creamy Mushroom & Truffle
Sauce | M Su

BACON CHEESE BURGER

Brioche Bun, Lettuce, Tomato, Onion Rings,
Homemade Chips | M Wh

9OZ IRISH RIBEYE STEAK

€8 Supplement

Sautéed Mushrooms & Onions, Brandy Peppercorn Sauce, Home
Chips | M Su

OVEN BAKED NORTH ATLANTIC SALMON

Preserved Lemon and Tartare Cream, Chef's
Potatoes & Vegetables | F M Mu

Desserts

CHOCOLATE FUDGE BROWNIE

Vanilla Ice-Cream, Chocolate Sauce, Pecans & Caramel | M E Wh N

HOMEMADE APPLE PIE

Served with Vanilla Bean Ice Cream | M E Wh

MIXED BERRY CRUMBLE

Maple Cream, Vanilla Bean Ice Cream | M E Wh

Drink

COMPLIMENTARY DRINK

Five Lamps craft beer | Larger, Pale Ale, Red Ale
Or a Glass Of Our House Red Or House White wine



THE CASTLE HOTEL



Allergens: Cereals: Wh Wheat, Ba Barley, Oa Oats, Ry Rye | Ce Celery | Cr Crustaceans | E Eggs | F Fish | L Lupin | M Milk | Mo Molluscs (Shellfish) | Mu Mustard | N Nuts | P Peanuts | SeSe Sesame Seeds | So Soybeans | Su Sulphites | SD Sulphur Dioxide