



LOUGH **eske** CASTLE
— D O N E G A L —

St Stephen's Night Gala Dinner Menu

Goats cheese & caramelised red onion tartlet
rocket & shallot salad, balsamic dressing

Smoked salmon
horseradish cream, compressed pear & blini

Ham hock & pearl onion terrine
caramelised apple puree, tarragon emulsion

FOLLOWED BY...

Cauliflower velouté
nut brown butter & toasted almond

FOLLOWED BY...

Grilled sirloin of Irish beef
champed potato, roast root vegetable, red wine gravy

Baked fillet of salmon
chive potato, butter tender stem broccoli, lemon cream sauce

Roast breast of Walsh's chicken
creamed potato, seasonal vegetables, Roast chicken Gravy

Pearl barley, mushroom & truffle wellington
roast butternut squash, kale, chive velouté



FINISH WITH...

Lemon meringue pie
blackberry puree & sorbet

Dark chocolate delice
clementine & cinnamon cake, mascarpone cream

Lough Eske raspberry sherry trifle
vanilla anglaise, crème chantilly, frosted almonds & sorbet

