

# SPRINGFIELD

## CASTLE



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### FINE DINING MENU

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*At Springfield we offer wholesome country style cooking, we grow as much produce as possible and use local suppliers and products..*

**2 course meal: €35**

**3 course meal: €42**

**4 course meal: €52 (includes canapés)**

*For a wedding add €10 per person for half bottle of house wine included with the meal.*

*We welcome you to choose TWO of the following menu options.  
Two starters & two mains (not including vegetarian options)*

#### STARTERS

Seasonal soup e.g. apple and tomato/ beetroot, cream and hazelnut/ celery, leek and potato/broccoli and blue cheese.  
All topped with cream and fresh herbs

Goats cheese tartlets with sundried tomatoes in a rich and delicious red wine and onion marmalade, served with a side of fresh garden salad and balsamic reduction

Irish smoked salmon served on local brown soda bread with crème fraiche & topped with chives and garden leaf garnish

Chicken liver pate with homemade relish served on melba toast with a garden leaf garnish

Beetroot, spinach, apple and toasted seed salad topped with feta cheese and hazelnuts (optional)

From Lima to Limerick Ceviche. Fresh sea bass cooked in lemon juice, cilantro & chili

#### MAINS

The classic Irish roast.

*These are cooked with your choice of beef, pork or lamb. (Springfield venison roast is also available on special request) All our roasts are served with potatoes & fresh seasonal veg from our garden accompanied with a savory pastry case of sauce, i.e. horseradish for the beef, apple sauce for the pork and mint for the lamb. (If choosing this option, it must be for the group as a whole with exception for vegetarians, the classic roast can be chosen for a maximum of 25 people)*

Roasted Irish Salmon in a white wine & dill sauce.

Bettys venison cooked in Irish stout & orange served with garden veg & potatoes.  
Recipe featured in Terry Keane's "Consuming passions" cookbook in 1994.

Chicken in a creamy tarragon & white wine mushroom sauce.

Irish seafood pie

Sea trout with hake & prawns cooked in a creamy, cheese sauce, served on a bed of potato mash topped with our own tomatoes & basil.

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#### MAINS

Classic Irish stew with lamb, potatoes, carrots and parsnips cooked to perfection with Springfield garden herbs

Blue cheese, Spinach and chestnut combined in a delicious pasty case. (V)

Seasonal garden vegetable layer bake with a feta sourdough crumb. (V)

Rainbow vegan roast.

This is simply delicious and has turned many a meat eater towards a healthier lifestyle! (VG)

#### DESSERTS

*Choose a maximum of two for up to 35 people and 1 for over 35.*

Our personal favourite desserts are as follows:

Springfield apple pie with whipped cream or ice cream

Irish whiskey syllabub

Eton mess or pavlova with fresh fruit and whipped cream

Seasonal cheesecake.

Brownies with chocolate sauce & cream or Adare farm ice-cream

Jonathan's Crème Bruleé

Panna Cotta with berry coulis.

Local artisanal cheese board from O'Brien's family cheese makers \* €6 supplement