

SPRINGFIELD

CASTLE



FINE DINING MENU

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

2 course meal: €45

3 course meal: €55

For a wedding add €20 PP for ½ bottle wine included with the meal

Choice of 2 mains and 2 starters for groups of 10 and over.

A choice of 1 main and 1 starter for groups under 10

(not including vegetarian option)

STARTERS

Seasonal soup e.g. Home-grown tomato and basil, beetroot and ginger, leek and potato, broccoli/courgette and blue cheese. All topped with cream and fresh herbs and served with bread/gluten free bread (1,7) (V)

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 (1,3,7) (V)

Irish smoked salmon served on local brown bread with crème fraiche & topped with chives & garden leaf garnish (1,4,7)

Homemade Chicken liver pate with relish served on melba toast with a garden leaf garnish (1,3)

Beetroot, spinach, apple and toasted seed salad topped with feta cheese and hazelnuts (optional) (7,8) (V)

From Lima to Limerick Ceviche. Fresh sea bass cured in lemon juice, cilantro & chili (4)

Hasselback Beetroot, roasted in lime leaf butter and served with salsa Verde, almonds optional (7,9)

MAINS

The classic Irish roast.

These are cooked with your choice of beef, pork, chicken or lamb. (Springfield venison roast is available on special request) All our roasts are served with potatoes & fresh seasonal veg from our garden.

Roasted Irish Salmon in a caper butter sauce. (4,7,12)

Betty's venison cooked in Irish stout & orange served with garden veg & potatoes.

Recipe featured in Terry Keane's "Consuming passions" cookbook in 1994. (1)

Chicken in a creamy tarragon & white wine mushroom sauce. (7)

Irish seafood pie

Salmon with hake & prawns cooked in a creamy, cheese sauce, with a potato mash topping (4,7,12)

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MAINS

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

A chicken and garden vegetable risotto. (7)

Seasonal garden vegetable layer bake with a feta sourdough crumb. (1,7) (V)

A Garden vegetable risotto topped with a Hasselback Beetroot. (7) (V)

Moroccan Vegetable Tagine served with flavored rice & topped with fresh herbs, almonds optional
(9) (V) (VG)

Lentil & seasonal vegetable pie with mash potato topping (7) (V) (VG)

Sweet potato & blue cheese gratin with seasonal veg (7) (V)

DESSERTS

Choose a maximum of two for over 10 people and 1 under 10 people

Our personal favourite desserts are as follows:

Apple pie cake with whipped cream or ice cream (1,7)

Irish whiskey syllabub (7)

Eton mess with fresh fruit and whipped cream (3,7)

Seasonal cheesecake (1,7)

Gluten Free Brownies with cream or ice-cream (3,7)

Jonathan's Crème Bruleé or Crème Caramel (3,7)

Panna Cotta with berry coulis (3,7)

Lemon Curd Mousse with gingernut crumb (1,7)

Local Irish artisanal cheese board * €5 supplement (7)