



# NEWCASTLE HOUSE

BALLYMAHON • CO. LONGFORD

*à la carte menu*

## SPECIALS OF THE DAY

**Butternut Squash Soup with Herb Crouton wrapped in Streaky Bacon**

*Sweet roasted squash soup, served with a crouton wrapped in bacon*

**Salmon Gravalax and Toasted Prawns with a Dill and Lime Mayo**

*In house salted salmon, topped with toasted prawns*

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**Supreme of Chicken stuffed with Roasted Red Onion and Feta,  
Garlic and Parmesan Baked Potatoes, Roast Tomato and Olive Sauce**  
*Oven baked chicken stuffed with red onion and feta, baked garlic and parmesan potatoes*

**10 oz. Rib Eye Steak, Rosemary and Caramelised Onion Mash, Horseradish Butter**

*Quality Irish rib eye steak, cooked to your liking*

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**Duo of White and Dark Chocolate Mousse, Chocolate Sauce**

*Best of both worlds*

**Strawberry and Puff Pastry Napoleons, Vanilla Custard and Fresh Whipped Cream**

*Light and crisp puff stuffed with fresh strawberries and vanilla custard*

**€39.95 inc. Glass of House Wine**

*\*All the above main courses are served with one side dish.*

*Additional side dishes from the selection below are available at the cost of €4 each.*

**Hand-Cut Chips, Spring Onion Mash,  
Caramelised Onions or Roast Root Vegetables**



*All of our poultry and beef are 100% Irish*

All prices include VAT. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces. Should you have any food allergies of any kind, please inform the waiting staff. If you require a dish to be modified for you dietary requirements we will do our best to cater for this.

## STARTERS

**Cream of Courgette and Rocket Soup, served with a Goat's Cheese Crouton (V)**

*Wilted rocket and courgette soup, topped with a St. Kevin's goat's cheese crouton*

**€6-50**

**Roast Leek, Ricotta, and Gruyère Potato Cake,  
French Girolle & Roast Garlic Cream Sauce (V)**

*Crisp roast leek with a duo of cheese potato cake, served with a roast garlic and wild mushroom cream*

**€7-95**

**Mustard and Lemon basted Chicken with a Rocket,  
Beetroot, Clementine and toasted Almond Salad**

*Slow marinated chicken, served with seasonal salad, sprinkled with toasted almonds*

**€8-95**

**Mixed Herb and Parmesan crusted Fillet of Haddock,  
Roast Cherry Tomato and Basil Salsa**

*Oven baked fillet of haddock with a parmesan and herb crust, complemented with a sweet tangy salsa*

**€9-95**

**Newcastle House Garden Salad, New Potatoes, Runner Beans and  
oven-roasted Tomatoes, Mint and Salad leaves, Sweet Honey and Mustard dressing (V)**

*Our signature salad, country style*

**€8-95**

**Half Field Mushroom, Goat's Cheese, Pine Nuts and Red Onion Marmalade Stuffing (V)**

*Field mushroom stuffed with toasted nuts, red onion marmalade and goat's cheese*

**€8-95**

**Spicy Falafel, Pilaf Rice, Tzatziki, Hummus and Tomato Salsa (V)**

*Turkish style chickpea falafel, mint, cucumber and chickpea & garlic dips*

**€8-95**



(V) = Vegetarian options

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## MAIN COURSE

**Irish Hereford Prime 10 oz. Sirloin Steak, Sweet Potato,  
Coconut and Chilli Mash, Black Peppercorn Sauce**

*Quality Irish beef cooked to your liking, sweet potato mash infused with coconut and chilli*

**€25-95**

**Pan-fried Chump of Irish Lamb, Baby Carrot, Celeriac and  
Parsnip Gratin, Cranberry and Rosemary Jus**

*Classic cut of lamb, (served medium) with a root vegetable gratin and fruity jus*

**€24-95**

**Silver Hill half Roast Duck, Apple, Cranberry and Walnut Stuffing,  
Apricot and Plum Reduction**

*Half roast duck, served with a sweet and savoury stuffing, and a luxurious fruit sauce*

**€24-95**

**Oven-baked Breast of Chicken, Mustard Mash, Roast Clementine,  
Carrots, Roast Garlic and Wild Mushroom Cream**

*Baked breast of chicken, served on a bed of mustard mash, complemented with  
sweet roasted clementine and carrots, roast garlic and wild mushroom cream*

**€23-95**

**Seared Fillet of Hake, Fennel, Yellow Courgette and  
Leek Casserole, Lemon and Lime Butter**

*Fresh hake, served with courgette and leek bound in a white  
wine sauce, garnished with a lemon and lime butter*

**€22-95**

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## VEGETARIAN MAIN COURSE

### Wild Mushroom and Rocket Risotto, Parmesan Shavings and White Truffle Oil

*Wild mushroom risotto flavoured with rocket, parmesan, and rich white truffle oil*

€21-95

### No Cream Pasta Primavera

*A classic primavera pasta with no cream, just roasted seasonal vegetables*

€21-95

### Fennel, Leek and Grated Parsnip Frittata, Rocket and Olive Salad

*A tasty potato omelette with the added bonus of fennel and parsnip, served with a simple salad*

€21-95

### Mixed Roast Vegetables and Goat's Cheese Burrito, Tomato Salad and Lime Crème Fraîche

*Grilled mediterranean vegetables and goat's cheese wrapped up and presented with a sweet tomato salad and a lime crème fraîche*

€21-95

### Soba Noodles with Spring Onion, Yellow Courgette and Roast Cherry Tomatoes, Hoisin Drizzle

*Thin soba noodles tossed with spring onions, yellow courgette ribbons and cherry tomatoes, with a light hoisin drizzle*

€21-95



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## DESSERTS

### Poached William's Pear, Sweet Red Wine and Cranberry Syrup, Vanilla Bean Ice-Cream

*Sweetly poached Williams pear, drowned in a red wine  
and cranberry syrup, topped with vanilla bean ice cream.*

**€6-50**

### Classic crisp Tart Tatin, Vanilla Crème Anglaise

*What can we say, the classic upside down apple tart  
served with a vanilla crème anglaise*

**€6-50**

### Sweet Baked Plum and Raspberry topped with Roasted Almonds, Hazelnuts and Clotted Cream

*Sweet berry crumble and clotted cream*

**€6-50**

### Almond and Cherry Bakewell Cheesecake, Strawberry Ice-Cream

*An unusual rich and creamy cheesecake*

**€6-50**

### Exotic Fruits Pavlova, Star Fruit, Dragon Fruit and Passion Fruit, Strawberry and Rhubarb Syrup

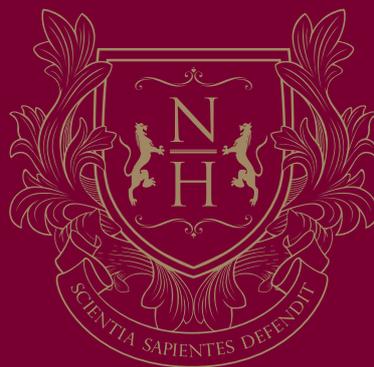
*A light and tasty dessert, simply delicious*

**€6-50**

### Tea or Coffee



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