



16th March 2026

Dinner

5pm-9.00pm

With

Traditional Irish Music
And Dancing
'Till Late

Bookings Are Required



St. Patrick's Eve Gala Menu

€49 Per Person

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

SUPREME OF 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

90Z IRISH RIBEYE STEAK

€8 Supplement

Sautéed Mushrooms & Onions, Brandy Peppercorn Sauce,
Homemade 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 Wh N

SALTED CARAMEL FONDANT

Fresh Cream, Mixed Berries & Vanilla Ice Cream
| M Wh E

MIXED BERRY CRUMBLE

Mapel Cream, Vanilla Bean Ice Cream | M 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*