



## Belleek Castle

*A warm welcome to you from everyone at Belleek Castle. One of Irelands historic stately homes, saved and expertly restored into the splendid building it is today by Marshal Doran.*

### Our Menu's

*Daily from 5.30pm~6.30pm we offer our Early Evening Menu, a good value menu of simpler choices, from 7pm onwards we offer our A La Carte which is a selection of various individually priced Starters, Main Courses and Desserts.*

*Sunday~Thursday we offer the "Market Menu", this is a 5 course tasting menu priced at €54.50 it's Stephen's selection chosen from the best ingredients available each day. This helps us to maintain our commitment to quality and value, of course if you would prefer to change a course we will always endeavor to accommodate your needs. We also offer a*

*The "Gourmet", our specialty eight course tasting menu, all of which add up to a unique dining experience. €69.50*

*All menus are available as vegetarian options.*

### Our food producers, partners & us....

*Our philosophy is to use classic and imaginative cooking with local, seasonal ingredients from our land, sea and air to combine a depth of flavour with the traditions of the castle. This is impossible without our food producers and partners.*

*We age our precious beef in-house, sourced from local farms and supplied by Michael Mc Hale, Castlebar, and Michael Carr, Ballina, they also supply us with lamb, pork, bacon & chicken. We use Mountain Achill Lamb and wonderful pork and bacon from Andarl Farm.*

*In Belleek we take our game seriously!!! Many thanks to the suppliers of woodcock, pheasant and venison sourced through local authorised and nationally with Wild Irish Game in Wicklow.*

*We have wonderful seafood with Killala Bay and The Moy Estuary on our doorstep, we take pride with our in-house hot-smoking and famous gravlax. Travelling a little further up the north coast to Donegal for our fresh crab, fished by Paddy Ward, back home to Mayo and Achill Island for our Mussels picked by Pdraig Gannon, most of our fish is sourced by Joe Garvin, Ballina.*

*Triangle of garlic in springtime, wood sorrel in summer, and wild mushrooms in autumn are just a few of many examples of the bounty we forage from Belleek forest. Falcon fruits from Ballina sources for us.*

*We now have our Polytunnel on the back lawn as well developing our outside garden, its great to be growing our own !!*

**We are always on the lookout for quality local producers and suppliers please feel free to come and have a chat !!**

*Using classic & imaginative cooking techniques with local, seasonal ingredients from our land ~ sea & air, we combine a depth of flavour with the traditions of the castle.*

2 AA Rosette Restaurant for  
Culinary Excellence



Slow Food® Ireland



**Our Beef is 100% Irish, please ask your server for allergy requirements**



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# *A La Carte... Starters*

## CRAB, MUSSEL & SCALLOP

*Lightly baked fresh crab pudding with chargrilled scallop on a bed of glazed greens, samphire~mussel & saffron cream.*

€14.90

CARPACCIO OF ATLANTIC TUNA, CAVIAR & IRISH BOAR  
*Fresh tuna, wild boar granola, slow cook yolk, poitín caviar pearls*

€13.90

## TURF SMOKED MAYO LAMB

*Prime end-loin of Mayo lamb, smoked in the kitchen over Turf, served on a deep braised pudding with a rich rosemary jus.*

€12.90

## THE BIRD – BOUNCE & THE DOE

*Guinea fowl breast , rabbit crepinette & venison tian, with Lillys castle chutney, rich port reduction.*

€12.90

## FOREST & HEDGEROW SOUP

*Morrel mushroom soup with nettle & wild spring garlic, toasted walnuts.*

€8.90

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## *A La Carte... Main Course*

### 55°C OYSTER WITH LOBSTER

*Smoked bacon scented puree, homegrown pac choi greens.*

€32.90

### WILD ATLANTIC TURBOT

*With red chard, citrus marinated fennel & parsnip puree & crisp.*

€28.90

### THE FAMOUS DRUNKEN BULLOCK

*Prime Fillet of Mayo Beef flambéed in Jameson Whiskey,  
confit of sweet potato, mild pepper jus*

€32.90

### DUO OF DUCK WITH FOIE-GRAS

*Seared breast-fillet, pot-braised tender leg in light pastry,  
foie-gras & fig roulade, red cabbage glaze, select vegetables and rich port jus.*

€28.90

### THREE LITTLE PIGS

*Cured, braised & pan fried pig with cauliflower textures,  
spiced rosemary jus.*

€28.90

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# *Desert Menu*

- SAMPLE MENU - VANILLA, PRUNE & PEAR

*Vanilla pod pannacotta, tae soaked prunes, pear, crumble biscuit.*

APPLE & PARSNIP

*Poached apple, custard, walnut, parsnip sponge.*

CHOCOLATE & FIG

*Dark chocolate brownie, fig ice cream, coffee mousse.*

ARTICHOKE & MANDARIN

*Baked Jerusalem artichoke cheesecake, mandarin jelly, peanut ice cream.*

IRISH FARMHOUSE CHEESES

*With homemade chutney, biscuits & fruit.*

ALL DESERTS €9.90

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