



Belleek Castle

A La Carte... Starters

FEBRUARY 2019

SCARIFF SQUAB PIGEON AND FOIE GRAS

Fermented Barley - Truffle Risotto, Crispy Chive Gnocchi, Parsnip Cream
€14.90

TEXTURES OF ACHILL OYSTERS

Cucumber Infused on the half shell, Roasted with Caper, Lemon and Rosemary, Parsley Panna Cotta and Smoked Bacon Foam
€12.90

ROASTED BABY BEETROOT AND PARMASARAN CHEESE

Treacle Yoghurt, Cured Hen's Egg, Hazelnut, Beetroot Sponge
€12.90

SEARED KILMORE QUAY SCALLOPS

Broccoli Lemon Puree, Cured Ham Crisp, Watercress, Cumin Foam
€14.90

BRAISED KILTIMAGH IRISH BEEF CHEEK AND TONGUE

Tarragon Potato, Ballyhoura Mushrooms and Kale, Juniper Jus
€12.90

CELERIAC AND SMOKED GARLIC SOUP

Toasted Pine Nuts, Fried Sage, Burnt Leek
€9.90

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

2 AA Rosette Restaurant for
Culinary Excellence 2016





Belleek Castle

A La Carte...Main Course

SOUS VIDE MONKFISH WRAPPED IN CURED HAM
*Creamed Savoy Cabbage, Butternut Squash Puree,
Saffron Mussel Sauce*
€28.90

LOIN OF WICKLOW SIKKA VENISON
*Beetroot Fondant, Jerusalem Artichoke, Sprouting Broccoli,
Coriander Seed Jus*
€29.90

THE FAMOUS DRUNKEN BULLOCK
(Kiltimagh Beef Fillet Flambéed in Jameson Whiskey on our Conquistador Sword)
*Celery Root Puree, Romanesco, Roasted Parsnips,
Shitake Mushroom Confit, Bordelaise Jus*
€33.90

BELLEEK HONEY MUSTARD GLAZED SILVER-HILL DUCK BREAST
*Nasturtium Millet, Ballyhoura Mushrooms,
Scorched Scallions, Madeira Jus*
€28.90

SEARED FILLET OF WEST COAST TURBOT
Organic Spelt, Cavolo Nero Kale, Roasted Oca, Fennel Cream
€28.90

ANDARL FARM BRAISED PORK NECK AND FILLET MIGNON
*Sweet Potato Mousseline, Cocoa Beans, Caramelised
Chicory, Golden Raisin Jus*
€27.90

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



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Dessert Menu

APPLE VANILLA CAKE

*Yoghurt Lime Sorbet, Gingerbread Scented Apple Compote,
Hazelnut Cream*

€10.90

SALTED CARAMEL TART

Praline Curd, Banana- Passion Fruit Sorbet, Caramel Gel

€10.90

BAKED SPICED PLUMS AND BURNT MERINGUE

Buttermilk Espuma, Vanilla Mascarpone, Rehydrated Prunes

€10.90

DARK CHOCOLATE AND WALNUT TART

*Milk Chocolate Ice Cream, Grand Marnier Scented Blueberries,
Creme Fraiche*

€10.90

IRISH FARMHOUSE CHEESES

Belleek Beehive Honey, Chutney and Biscuits

€13.90

Taylor's Fine Ruby Port

€5.20 per glass

Taylor's LBV Port

€8.50 per glass

Muscat de Beaumes de Venise

€10.00 per glass

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