



Belleek Castle

Early Evening Menu

Sample Menu

Starters

Ballyhaunis Chicken, Potato and Black Pudding Terrine

Pickled Ballyhoura Mushrooms, Tarragon Mayonnaise

Warm Lacken Bay Wild Skate

Baby Gem, Courgette, Walnut, Parmesan Cheese .

Spiced Butternut Squash Soup

Sheep's Yoghurt, Toasted Pumpkin Seeds, Curry Oil .

Knox Gore Pork Shoulder Pie

Garlic Confit, Lentil Vinaigrette, Beetroot Gel, Cured Ham Crisp

Treacle Cured Clare Island Organic Salmon

Compressed Cucumber, Avocado Puree, Burnt Cauliflower Mayonnaise

Mains

Pan Roasted Irish Chicken Supreme

Sweet Potato – Gubeen Cheese Puree, Baked Red Onion, Winter Greens, Cardamom Jus

Garden Herb Crusted Rossaveal Hake

Chick Pea, Rope Mussel, Tomato and Gubeen Chorizo Stew .

Cider Cured Andarl Farm Pork Belly

Savoy Cabbage and Pancetta, Celeriac Mousseline, Fennel Jus.

Spelt, Barley and Butternut Squash Risotto

Watercress, Cashel Blue Cheese, Belleek Microgreens

Braised Silverside of Hereford Beef

Maple Dijon Roasted Root Vegetables, Parsnip Puree, Ballyhoura Mushroom Jus

Dessert

Lemon Ricotta Flourless Cake

Caramel Ice Cream, Lemon Curd, Meringue Drops

Treacle Tart

Yoghurt Foam, Coconut Chia Seeds, Garden Honey Syrup

Upside-down Ginger Pear Cake

Cranberry Compote, Walnut Brittle, Vanilla Ice Cream

Side Dishes

Herb Glazed Potato €4.50 ~ Wedges €4.50 ~ Belleek Side Salad €4.50 ~ Poached Seasonal greens €4.50

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



Sea Food Ireland

RESTAURANTS