



# Early Evening Menu

## Starters

### **Blowtorched Cornamona Smoked Salmon**

*Buckwheat Bilini, Pickled Beetroot, Burnt Celeriac Mayonnaise*

### **Padraig Gannon's Newport Mussels**

*Creamy Beer Steamed, Gubeen Smokehouse Chorizo, Coriander and Hazelnuts*

### **Sweet Potato, Chick Pea and Watercress Soup**

*Crispy Chick Pea's, Roasted Garlic Oil*

### **Andarl Farm Cider Braised Pork Belly**

*Gilled Ballyhoura King Oyster Mushroom, Lentil du Puy, Butternut Squash*

### **Caramelised Onion, Smoked Aubergine, Aran Feta Cheese Tart**

*Belleek's Micro-greens, Root Vegetable Crisps, Pine Nut Oil*

## Mains

### **Walnut Crusted Irish Chicken Supreme**

*Turnip - Mustard Seed Puree, Buttered Kale and Cured Bacon, Thyme Jus*

### **Pan Fried Atlantic Cod Fillet**

*Organic Spelt, Skate and Leek Risotto, Roasted Fennel, Parsley Oil*

### **Roasted Cauliflower with Lemon and Brown Butter**

*Butter Confit Shiitake Mushrooms, Winter Greens, Pamasaran Cheese, Garlic Confit*

### **Braised Silverside of Irish Hereford Beef**

*Celeriac Puree, Glazed Carrots, Potato Fondant, Bordelaise Jus*

### **Silverhill Duck Leg Confit**

*Caramelised Chicory, Potato Dauphinoise, Jerusalem Artichoke, Golden Raisin Jus*

## Dessert

### **Spiced Orange Cake**

*Poached Clementine, Grand Mariner Foam, Hazelnut Cream*

### **Pear and Almond Tart**

*Vanilla Pastry Cream, Star Anise Pear, Candied Ginger Ice Cream*

### **Lemon Posset**

*Mini Meringue, Lemon Curd, Blueberry Compote*

## Side Dishes

Herb Glazed Potato €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*

