



Gourmet Menu

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## CRAB, MUSSEL & SCALLOP

*Pan Fried Scallops in a rich Crab, Nage, Samphire, Pink Pepper*

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KNOX-GORE PIE

*Rare Breed Pork, in traditional Suet Pastry, Castle Chutney,
Air dried Ham, Port Jus*

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## VELVET CLOUD SHEEP YOGURT

*Castle Sorbet*

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GRILLED PLAICE FILLETS

*Served in a rich Mussel Broth, Poached
Vegetables, Dumplings, Light Herb Foam*

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## THE FAMOUS DRUNKEN BULLOCK,

*Prime Mayo Fillet Beef Flambéed on our 15th Century Spanish Armada  
Conquistador Sword, served with a Mild Peppercorn Jus & Vegetable Roti*

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GOATS CHEESE & FILO

Beetroot, candied walnut, garden leaves

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## DESSERT SURPRISE

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PETIT FOURS

Handmade Chocolates to delight

*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



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