



Belleek Castle

Gourmet Menu

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## SEARED KILMORE QUAY SCALLOPS

*Broccoli Lemon Puree, Cured Ham Crisp, Watercress, Cumin Foam*

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SCARIFF SQUAB PIGEON AND FOIE GRAS

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

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## VELVET CLOUD SHEEP YOGURT

*Castle Sorbet*

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SEARED FILLET OF WEST COAST TURBOT

Organic Spelt, Cavolo Nero Kale, Roasted Oca, Fennel Cream

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## 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*

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ROASTED BABY BEETROOT AND PARMASARAN CHEESE

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

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## DARK CHOCOLATE AND WALNUT TART

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

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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