



Belleek Castle

Market Menu

ATLANTIC LANGOUSTINE,
Killala sea beet, .

or

TURF SMOKED SPRING LAMB
On a braised shank pudding, rich port jus.

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FOREST & HEDGEROW SOUP  
*Morrel mushroom soup, wild garlic, nettle & toasted walnuts.*

*or*

SPRING BEET & HORSERADISH  
*Intense puree & ice cream*

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DUCK WITH FOIE GRAS
Braised leg tart, seared breast, foie gras & fig roulade.

or

FARMHOUSE CHEESE CAVIAR
Sago & potato with wild Belleek forest leaves.

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THE FAMOUS DRUNKEN BULLOCK  
*Prime fillet of Irish beef flambéed in Jameson whiskey, root vegetables & pepper jus.*

*or*

GRILLED TURBOT  
*Killala bay turbot, grilled off the bone, borage puree, caper pickle.*

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FRESHLY BAKED CHOCOLATE & PRUNE TART
Baked to order, dark chocolate tart, brandy prunes, clotted cream.

or

RHUBARB & CUSTARD
Layers of rhubarb, custard & crumble, rhubarb espuma vanilla pod ice cream

*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



Slow Food® Ireland



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