



Belleek Castle

## *A La Carte...Main Course*

SOUS VIDE MONKFISH WRAPPED IN CURED HAM  
*Creamed Savoy Cabbage, Butternut Squash Puree,  
Saffron Mussel Sauce*  
€28.90

LOIN OF WICKLOW SIKI VENISON  
*Beetroot Fondant, Jerusalem Artichoke, Sprouting Broccoli,  
Coriander Seed Jus*  
€29.90

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*  
€33.90

BELLEEK HONEY MUSTARD GLAZED SILVER-HILL DUCK BREAST  
*Nasturtium Millet, Ballyhoura Mushrooms,  
Scorched Scallions, Madeira Jus*  
€28.90

SEARED FILLET OF WEST COAST TURBOT  
*Organic Spelt, Cavolo Nero Kale, Roasted Oca, Fennel Cream*  
€28.90

ANDARL FARM BRAISED PORK NECK AND FILLET MIGNON  
*Sweet Potato Mousseline, Cocoa Beans, Caramelised  
Chicory, Golden Raisin Jus*  
€27.90

*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