DINNER MENU at the Castle

Oak Smoked Salmon Tartar
Sweet Cucumber, Shaved Broccoli, Trout Caviar, Dill Oil, Sauce Nage

Goats Cheese & Organic Honey Panna Cotta Caramelized Pears
Sourdough Tuile

Black Pudding Bon Bons
Green Apple Relish, Parsley Salad

Poached Asparagus
Crispy Chicken Wings, Quail Eggs, Truffle Aioli

Roasted Spring Squash Soup
Topped with Pine Nuts & Thyme, Mascarpone Foam

Gin & Elderflower Sorbet

Atlantic Seafood Chowder

Seared Cod Fillet
Potato Gnocchi, Peas, Samphire, Wild Garlic Velouté

West Kerry Lamb Rump
Brioche French Toast, Braised Lamb Shoulder, Cauliflower & Ricotta Purée, Caper & Anchovies Dressing

8oz Beef Fillet
Truffle Polenta Fries, Shallot Purée, Honey Butter Peached Morello, Morel Cream, Braised Spring Cabbage

Organic Salmon Fillet
Saffron Roasted Potatoes, Spinach, Aubergine, Cumin & Shrimp Velouté

Polenta Fritter
Chickpea & Lentil Masala, Watercress Salad

Baked Apple Pavlova
Honey Toasted Oats & A Vanilla Cream

Chocolate & Peanut Butter Mousse
Shortbread, Chocolate Crumb

Salted Caramel Cheesecake
Toffee Popcorn, Raspberry Compote

Selection Of Ice Creams
Bourbon Vanilla, Belgian Chocolate Chip, Strawberry, Topped with Toasted Nuts, Butterscotch Sauce

5 Courses - €56.50 pp

A Complete Vegan / Vegetarian and Allergen Menu is available on request. All our meat is sourced locally and served medium and our fish is from a local supplier.