



BALLYSEEDE CASTLE

RESPLENDENT GRANDEUR

★★★★

DINNER MENU

at the Castle

Slow Braised Lamb Shoulder

Summer Truffle & Parmesan Aioli on Brioche French Toast

Rare Seared Tuna & Charred Mango

Yuzu Gel Nori & Wasabi Puree

West Kerry Crab Cake

With Kataifi Prawn, Fennel & Blood Orange Salad
with Squid Ink Sponge

Goats Cheese & Organic Honey Pannacotta

With Pickled Pears, Sourdough Tuile

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Atlantic Seafood Chowder

Shellfish & Fish in a Rich White Wine Velouté

White Onion & Chive Soup

Braised Beef Cheek & Brioche Crumb

Wild Blackberry Sorbet

Topped With Dingle Gin & Sweet Pickled Blackberries

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East Kerry Striploin

Pan-Seared with Pickled Wild Mushroom,
Potato & Truffle Hashbrown, Crispy Hen Egg,
Tarragon Mustard & Black Pepper Jus

Twelve-Hour Maple Glazed Suckling Pig

Roast Carrot, Homemade Brown Sauce,
Black Pudding Potato Cake & Apple Jus

Pan Roasted Seatrout

With Summer Peas & Smoked Bacon,
Charred Baby Gem & Lemon Butter Sauce

Grilled Cod Fillet

BBQ leeks, Prawn & Mussel Fritter
with Smoked Garlic Cream

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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 Irish Cheese

Boyne Valley Bán Goat's Cheese,
Co. Meath Hegarty's Cheddar, Co. Cork
& Young Buck Blue, Co. Down
Served with Homemade Crackers & Purple Fig Jam

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Tea / Coffee

Served with Homemade Biscuits

€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.