



BALLYSEEDE CASTLE

RESPLENDENT GRANDEUR



DINNER MENU *at the Castle*

Citrus Cured Salmon Tartar

*With Avocado Mousse,
Pickled Cucumber & Sourdough Tuille*

Wild Garlic Potato Gnocchi

With Poached Irish Asparagus in Chive Butter Emulsion

Corned Beef Croquette

With Apple and Parsley Puree & Celeriac Slaw

Grilled Irish Scallops

With BBQ Glaze, Garlic Mouseline & Charred Corn



Roasted Vine Tomato Soup

With a Smoked Bacon & Sage Crumb

Atlantic Seafood Chowder

Selection of Fish and Shellfish in a White Wine Velouté

Blood Orange Sorbet

Vodka Syrup & Candied Ginger



Grilled Black Angus Beef Fillet

*Glazed Beef Short Rib, Ricotta Potato Cake,
Caramelized White Asparagus & Port Wine Jus*

Pan fried Seabass

Crab and Mussel Fritters, Cherry Tomato & Caper Dressing

Braised Pork Belly

*Baby Turnip, Smoked Ham Hock Pasty & a
Roasted Pork Bone Jus*

Baked Lemon Sole

*In a Confit Lemon and Shrimp Butter &
Garlic Sauteed Potatoes*



Banoffee Pie

*Glazed Banana, Salted Caramel
Topped with Chantilly Cream*

Apple Tarte Tatin

Bourbon Vanilla Ice cream

Dark Chocolate and Raspberry Gateaux

White Chocolate Mousse

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*



Tea / Coffee

Served With Homemade Biscuits

€59.50 Per Person

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.