



BALLYSEEDE CASTLE

RESPLENDENT GRANDEUR



DINNER MENU *at the Castle*

Seared Irish Scallops

On a Bed of Spring Peas and Smoked Bacon
with a Wild Garlic Velouté

West Cork Burrata

Roasted Heirloom Tomato
with a Sweet Tomato Jam & a Basil Crumb

Braised Oxtail Croquette

On A Pickled Fennel and Shallot Salad & Black Garlic Aioli

Irish Asparagus

Served With a Poached Hens Egg, Boneless Chicken
Wings and a Tarragon Gel with Sourdough Tuille



Wild Mushroom And Thyme Soup

Topped with Toasted Brioche and Roasted Shallot

Atlantic Seafood Chowder

Selection of Fish & Shellfish in a White Wine Velouté

Ginger And Lime Sorbet

with Candied Ginger & Dingle Gin



Grilled Irish Beef Fillet

With a Wild Garlic Mousseline Potato, Confit Roscoff
Onions & a Black Pepper Cream

Roast Atlantic Halibut

On a Bed of Buttered Leeks, Smoked Gubbeen Sausage
and a Parsley & Lemon Cream

Roasted Lamb Fillet

With a Beetroot Fondant,
a Rosemary Ricotta & Chimichurri

Pan Seared Seabass

Served with Grilled Asparagus, Dingle Crab Mayo,
Baby Caper & Lemon Butter and Sautéed Potatoes



Banoffee Pie

Glazed Banana, Salted Caramel
Topped with Chantilly Cream

Apple Tarte Tatin

Bourbon Vanilla Ice Cream

Dark Chocolate & 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

€64.50 Per Person



Please scan QR Code for
Allergen Information

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.