



# BALLYSEEDE CASTLE

RESPLENDENT GRANDEUR



## DINNER MENU *at the Castle*

**West Kerry Mackerel Fillet**  
*Wrapped In Filo Pastry with a Tarragon & Dingle Crab Mayo & Pickled Beetroot*

**Chicken Liver & Foie Gras Parfait**  
*Topped With an Irish Rhubarb & Strawberry Compote, Toasted Walnut & Guinness Crumb on House Brioche*

**Braised Short Rib Ravioli**  
*Served On Caramelized Shallots & a White Onion & Smoked Garlic Velouté*

**West Cork Burrata**  
*With Thyme & Confit Garlic Marinated Datterini Tomatoes, Basil Purée & a Toasted Sourdough Crumb*



**Roasted Vine Tomato Soup**  
*With a Smoked Bacon & Sage Crumb*

**Atlantic Seafood Chowder**  
*Selection of Fish & Shellfish in a White Wine Velouté*

**Blood Orange Sorbet**  
*Vodka Syrup & Candied Ginger*



**Grilled Fillet of East Kerry Beef**  
*Served With a Wild Mushroom Cake & Parmesan Pate, Slow Roasted Roscoff Onion, a Green Pepper & Thyme Jus*

**Butter Poached Monkfish Tail**  
*On a Bed of Local Summer Cabbage & Peas, With a Caper & Lemon Cream, Topped with a Tobiko Wasabi Caviar*

**Slow Braised West Cork Pork Shoulder**  
*Spring Onion Boxy Potato Cake, Soft Fried Egg, and a Sage and Port Jus*

**Baked North Atlantic Halibut**  
*With a Korean BBQ Glaze, Baked Potato Mouseline, a Charred Corn & Tarragon Velouté*



**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.