



BALLYSEEDE CASTLE
RESPLENDENT GRANDEUR
★★★★



DINNER MENU

at Ballyseede Castle

Lamb Shoulder Croquette
Rosemary Aioli, Chimichurri

Smoked Chicken & Ham Hock Terrine
Pickled Apple & Celery, Quail Egg, Walnut Purée

Shellfish Bisque
Scallop, Mussel Fritter, Crabmeat,
Panko Crumbed Prawn

Heirloom Tomato Salad
Truffle Sourdough Crumb, Smoked Mozzarella,
Balsamic Caviar

★★★★

Gin & Elderflower Sorbet

Wild Mushroom Soup
Beef Short Rib Croustade Parmesan Foam

Atlantic Seafood Chowder

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Pan Seared Sea Bass
Beetroot Fondant, Ricotta, Brown Shrimp
& Cucumber Dressing

Roast Chicken Supreme
Confit Chicken Leg, Foie Gras, Brussel Sprouts,
Brioche Crumb, Thyme Jus

Organic Salmon Fillet
Charred Broccoli, Confit Squid, Caesar Aioli

Fillet of Dry Aged Beef
Truffle Polenta Fries, Roast Onion Purée,
Braised Cabbage, Morrell Cream

White Onion Risotto
Crispy Hens Egg, Confit Leeks

★★★★

Chocolate & Pecan Brownie

Wild Blackberry Pavlova

Apple & Honey Cake

Baileys & White Chocolate Rice Pudding

Trio of Cheese

★★★★

Tea / Coffee
Served with minted chocolates

5 Courses - €54.50 per person
2 Courses - €39.95 per person

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