



BALLYSEEDE CASTLE

RESPLENDENT GRANDEUR
★★★★

Sample Dinner Menu

Starters

Seared Irish Scallops

On Crispy Pork Belly, Fried garlic and XO sauce

Poached Organic Salmon

With a Summer Pea Purée, Alsace Bacon Crust and Tarragon Oil

Confit Chicken Terrine

Jalapeno Pepper Aioli, Brioche Crumb and a Coriander Gel

West Cork Burrata

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

Soup & Sorbet

Roasted Summer Squash Soup

Topped with Pine Nuts and Fried Basil

Atlantic Seafood Chowder

Selection of Fish & Shellfish in a White Wine Velouté

Wild Blackberry Sorbet

Topped with a Dingle Gin syrup

Main Course

Grilled East Kerry Fillet of Beef

With a Caramelized Onion Tarte Tatin, A Wild Mushroom Ketchup and a Brandy Pepper Sauce

Poached West Kerry Lobster

With Fried Shrimp Toast, Lobster Mayo Topped with Tobika Caviar and a Spiced Lobster Bisque

Fried Atlantic Cod Kiev

With Charred Summer Cabbage and a Black Garlic Butter

Pan Seared Chicken Supreme

With a Potato and Onion Hash Brown, Roasted Corn and Tarragon Cream

Desserts

Summer Strawberry Custard Tart

With a Mint Granita and a Strawberry Sorbet

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 or Coffee

Freshly Brewed Tea or Java Coffee

Served With Homemade Biscuits

5 Courses: €64.50

