



BALLYSEEDE CASTLE

RESPLENDENT GRANDEUR



DINNER MENU *at Ballyseede Castle*

Tiger Prawn & Poached Fresh Salmon & Dingle Crab Cocktail
With Marie Rose Sauce & Lemon

Slow Braised Pork Belly
Served with Spiced Apple Puree & Cherry Tomato, Shallot & Basil Chutney

Baked Scallops wrapped in Smoked Pancetta
Served with a Cucumber, Carrot & Fresh Dill Pickle, Roast Garlic & Saffron Aioli

Tossed Salad of Mixed Leaf Lettuce
With Parmesan Dressing, Poached Egg, Feta Cheese & Crispy Croutons

Soup Of the Day
Enriched with Dairy Cream & Garden Herbs
OR

Champagne Sorbet
with freshly squeezed Grapefruit Juice

Braised Shank of Kerry Lamb
In a Port Wine, Rosemary & Tomato Jus

Grilled Fillet of Salmon
With Baby Pea, Smoked Bacon, Fresh Dill, Pearl Onions and Saffron & White Cream Sauce

Pan Fried Fillet of Local Hake
With a Confit of Provençal Vegetables, Aged Balsamic, Fresh Basil Pesto & Baby Capers

Ricotta Tortellini
Served with Baby Pea, Sundried Tomato, Spring Onion & Wilted Baby Spinach & Parmesan Cheese

Pan-Fried Fillet of Local Beef
Served with Puy Lentils, Root Vegetables, Fresh Tarragon, Truffle & Red Wine Jus

Orange & Grand Marnier Crème Brulée
Served with Homemade Rosemary Short Bread Biscuits

Homemade Baileys & Vanilla Cheesecake
Served with Vanilla Ice-Cream and Coffee & Orange Crème Anglaise

Homemade Dark Chocolate & Hazelnut Brownie
Served with Vanilla Ice-Cream and a Salted Butterscotch Sauce

Fresh Strawberry & Meringue Eton Mess
Served with Whipped Cream, Lemon Curd, Fruit Coulis & Crème de Cassis

Tea or Coffee
Served with minted Chocolate

5 Courses - €49.50 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.