



DROMOLAND CASTLE
DISTINCTION SINCE 1543

A La Carte & Table d'Hôte

Burren Smoked Mackerel

Compressed Granny Smith, Celeriac Crème Fraiche, Port Reduction €16

Terrine of Foie Gras 'Paysanne'

Globe Artichoke & Pear William, Truffle Dressing & Toasted Brioche €19

St. Tola Goats Cheese Mousse

Heirloom Beetroot, Honeydew Melon, Quinoa & Seed Crumb, Sherry Reduction €16

Roast Quail Salad

Barley Crisp, Mango & Mint Salsa, Red Rice Salad €17

Silverhill Duck Confit Wonton

Shiitake, Pak-Choi & Radish, Soy & Ginger Broth with Coriander €17

Clarinbridge Rock Oysters

Pickled Vegetable Julienne with Chilli & Lemon €16

Wild Atlantic Way Shellfish & Monkfish Cheek 'A La Nage'

Garden Peas, Leeks & Fennel, Tarragon Legere €18



Plum Tomato & Red Pepper Soup €8

Raspberry Sorbet €5

Salad Panache

*Local Salad Leaves, Pickled Vegetables & Smoked Almonds,
Rapeseed Oil & Balsamic €10*



Roast Breast of Free-Range "Friendly Farmer" Chicken

Warm Potato Terrine, Creamed Leeks & Morels, Sprouting Broccoli & Puree, Madeira Sauce €31

Pan-Fried Wild Hake

*Samphire, Cucumber & Leeks, Potato Mousseline, Passion Fruit & Tomato
Sauce Vierge €32*

Silverhill Duck Breast

Parsnip Puree, Coriander Couscous & Pak-Choi, Pineapple & Chilli Salsa, Jus Court €33

Roast Monkfish

*Aubergine Puree, Pimento & Onions, Copeaux Courgette & Tomato Confit,
Caper Nantaise €34*

Grilled Tournedo of Irish Beef, Ox Cheek Roulade

Spiced Carrot Puree, Puy Lentils & Savoy Cabbage, Claret Sauce €36

Wild Sea Bass

Saffron Risotto, Fennel & French Beans with Black Olives, Bouillabaisse Sauce €35



See our Dessert Menu (outlined below)



*Vegetarian menu available on request

Please note that Menu is subject to change

*Allergy Advice: Dishes may include ingredients not listed, please inform your server if you have allergy concerns.

Five Course Table D'hôte Menu €75

All Prices Incur a 15% Service Charge Subject to VAT

Dessert Menu



Passion Fruit, Cherries & Berries!

Raspberry Mousse, Passion Fruit Cream, Berry Sorbet €13

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Baked Soufflé of the Day

(Please Ask Your Server) €14

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Salted Caramel Parfait Roulade

Raspberry Sauce €12

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Macchiato Delice

Cappuccino Foam, Butterscotch & Amaretto Ice Cream €13

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‘The Earl of Thomond Dessert Plate’

Mango & Passion Fruit Parfait

Rich Opera Chocolate Tart

Raspberry ‘Eton Mess’ Meringue

Red Berry Foam

€16

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Selection of Home-Made Ice Cream & Sorbet

€12

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Assiette of Irish Farm House Cheese

Bramley Apple Chutney €16

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Tea, Coffee

Served with a Selection of Petits Fours €10

All prices incur a service charge of 15% subject to VAT

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