



DROMOLAND CASTLE
DISTINCTION SINCE 1543

Castle Banqueting Dinner Menus

Supplements will apply for additional choices

Menu A

Terrine of Foie Gras "Paysanne", with Toasted Brioche, Onion Marmalade, Duck Confit and Apricot Salsa

Kir Royal Sorbet

Fillet of Turbot, Fondue of Forest Mushrooms & Pak-Choi, Squash Puree, Watercress Veloute

Lemon & Lime Cream, with Poached Paw-Paw, Caramelized Puff Pastry

Selection of Petits Fours with Tea or Coffee

Menu B

Smoked Salmon & Oysters, with Vegetable Salad & Herbs

Wild Mushroom Soup with Truffle Oil

Grilled Fillet of Irish Beef, Lentils, Spinach, Carrots & Rosti Potato, Rich Claret Sauce

Soft Meringue

Selection of Petits Fours with Tea or Coffee

Menu C

Green Asparagus, Celeriac & Apple Salad, Walnut Dressing

Velvet Shellfish Bisque

Roast Breast of Duck, Confit Leg, Soured Cabbage, Apples & Cocotte, Madeira Sauce

Classic Panna-Cotta, with Mixed Berries & Orange Syrup

Selection of Petits Fours with Tea or Coffee

Menu D

Confit Belly of Pork, Black Pudding, Pineapple, Cumin & Chili

Pommegranite & Lime Sorbet

Darne of Irish Salmon, with Cucumber, Leeks & Fennel, Fondant, Tomato & Garlic Nantaise

Caramel Parfait with Biscotti Wafer

Selection of Petits Fours with Tea or Coffee

All Prices are subject to 16.5% service charge (inclusive of VAT at 9%)



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Menu E

Doolin Crab Salad, Sesame Tuile, Avocado Puree, Ceviche Dressing



Celeriac Soup with Green Apple Reduction



Mignon of Milk-fed Veal, Mushrooms, Runner Beans & Garlic Mash, Port Sauce



Orange Themed Dessert



Selection of Petits Fours with Tea or Coffee

Menu F

Duck Leg Confit, Risotto Croquette, Sage & Squash Puree, Honey & Soy Jus



Rhubarb & Ginger Sorbet



Pan-Fried Halibut, Garlic & Shallot Puree, Pak-Choi, Mushrooms & Peas, Jus Lie



Apple & Frangipan Tart, Toasted Almond Ice Cream



Selection of Petits Fours with Tea or Coffee

Menu G

Salad of Inagh Goats Cheese, Red Pepper & Onion Salsa, Sauce Vierge



Spiced Butternut Squash Veloute



Duo of Burren Lamb, Gratin Potatoes, Aubergine Caviar, Stewed Red Peppers, Onions & Baby Capers, Jus Court



Poached Pear with Chocolate & Pecan Brownie



Selection of Petits Fours with Tea or Coffee



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Menu H

Roast Sea Scallops with "Pepper Salt", Kohl Rabi, Apple & Sorrel Salad

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Lemon & 5 Spice Sorbet

—
Roast Loin of Venison, Celeriac Puree, Glazed Cox Apple, Shiitake Mushroom & Pak-Choi, Fondant & Cassis Sauce

—
Praline, Chocolate & Banana Mousse

—
Selection of Petits Fours with Tea or Coffee

Menu I

Prawn Cocktail Salad, with Chilli & Red Onion Salsa

—
Roast Parsnip & Onion Soup

—
Seared Monkfish, Tomato & Fennel Risotto, Macedoine, Jus Court

—
Hazelnut & Date Tart, Rum & Raisin Ice Cream

—
Selection of Petits Fours with Tea or Coffee

Menu J

Butternut Squash, Mushroom & Pea Risotto, with Chorizo

—
Cranberry & Orange Sorbet

—
Roast Guinea Fowl, Wild Mushroom & Onion tart, Swede & Salsify, Bercy Sauce

—
Rich Chocolate Tart with Milk Ice Cream

—
Selection of Petits Fours with Tea or Coffee