



DROMOLAND CASTLE
DISTINCTION SINCE 1543

Tasting Menu

Amuse Bouche

Burren Smoked Mackerel
Compressed Apple & Celeriac
Paso de San Mauro, Albarino

First

Roast Quail
Mango & Mint Salsa, Barley Crisp
Fernando y Castilla Amontilado

Second

Terrine of Foie Gras 'Paysanne'
Artichoke & Pear, Truffle Dressing
Fernando y Castilla Amontilado

Third

Scallop & Shrimp
Vegetable Sushi, Soy & Mirin Dressing
Iyarakis, Assyrtiko

Fourth

Bellini Sorbet

Fifth

Roast Rack of Burren Lamb
Local Vegetables, Tarragon Jus
Chateau D'Anglés, La Clape Classique

Sixth

Irish Soda Bread Soufflé
Raspberries & Vanilla Bean Custard
Domaine Colombette, Rose

Seventh

St. Tola Goats Cheese
Heirloom Beetroot & Honeydew Melon, Sherry Reduction
Tindall Family, Sauvignon Blanc

Eighth

Petits Fours
With Tea, Coffee

Priced at €85 & €130 with wine pairings per person
All Prices Incur a 15% Service Charge Subject to VAT