



**DROMOLAND  
CASTLE**  
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*This chart was the harvest seasons for some of the produce on the  
Dromoland Estate  
(Circa 1910)*

<i>Apples</i>	<i>September to May</i>
<i>Asparagus</i>	<i>February to July</i>
<i>Brussel Sprouts</i>	<i>September to March</i>
<i>Carrots</i>	<i>May to June</i>
<i>Cauliflower</i>	<i>March to November</i>
<i>Celery</i>	<i>September to February</i>
<i>Cress</i>	<i>April to October</i>
<i>Cucumber</i>	<i>May to September</i>
<i>Gooseberries</i>	<i>June to July</i>
<i>Kale</i>	<i>December to March</i>
<i>Mushrooms</i>	<i>April to September</i>
<i>Parsnips</i>	<i>September to April</i>
<i>Pears</i>	<i>August to December</i>
<i>Plums</i>	<i>August to September</i>
<i>Quinces</i>	<i>October to November</i>
<i>Raspberries</i>	<i>June to September</i>
<i>Red Cabbage</i>	<i>September to January</i>
<i>Sorrel</i>	<i>April to July</i>
<i>Spinach</i>	<i>March to December</i>
<i>Strawberries</i>	<i>June to September</i>
<i>Tomatoes</i>	<i>March to November</i>

*“Live in each season as it passes; breathe the air, drink the drink,  
and resign yourself to the influences of each.”  
(Henry David Thoreau- 1817-1862)*

*The notion of foods being “in season” seems antiquated in today’s world,  
however our philosophy is to source local produce and producers.*

# Guest Menu

**BE FOOD ALLERGEN AWARE -**

*The numbers in brackets refer to the allergen chart on page 14.*

*V - Denotes vegetarian*





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**Our Room Service Menu is available from**

*7.00am – 10.30am for Breakfast*

*11.00am – 11.00pm for Room Service*

*11.00pm – 7.00am Late Menu*

*Each room service order carries a delivery charge of €6.50*

*We hope you enjoy the menu, however if there is anything further that you may require which does not feature on this menu please do not hesitate to contact Room Service 602 where we will do our utmost to accommodate your request*



**BREAKFAST**

*“Only dull people are brilliant at breakfast”*

*Oscar Wilde*

*For À La Carte Breakfast please see the Room Service Breakfast Card*

*Breakfast is served in The Earl of Thomond Restaurant  
from 7.00am-10.30am, subject to seasonal changes.*

*15% service charge. Subject to VAT.*





## TEA

<b>Pot Of Dromoland Blend Tea</b> <i>Regular Or Decaffeinated</i>	<b>€5.50</b>
<i>Blend Of Black Teas, Assam &amp; Ceylon</i>	
<b>Irish Breakfast</b> <i>A Typical Dark Ceylon Tea, Tart &amp; Lively Flavour</i>	
<b>Earl Grey</b> <i>Flavoured Black Tea With Bergamot, Light &amp; Fragrant</i>	
<b>Green Leaf</b> <i>Refreshing Classic Green Tea, Grassy Slightly Bitter Notes</i>	
<b>Lemon</b> <i>Fruity &amp; Lively With Lemon Juice &amp; Lemongrass</i>	
<b>Peppermint</b> <i>Soothing, Pleasant &amp; Refreshing</i>	
<b>Red Berry</b> <i>Bursting With Summer Berry Fruit Flavours</i>	
<b>Verbena</b> <i>Infusion Of Essential Oils &amp; The Zesty Taste Of Lemons</i>	
<b>Camomile</b> <i>The Tart Aromatic Flavour Of Camomile</i>	
<b>Jasmine</b> <i>A Nice Fragrant &amp; Delicate Infusion Of Jasmine Petals</i>	
<b>Roibosh Vanilla</b> <i>South African Herbal Infusion With The Perfect Hint Of Vanilla Creaminess</i>	
<b>Dromoland's Iced Tea</b>	
<i>All Speciality Teas</i>	<b>€3.50</b>



## COFFEE

<b>Pot Of Rich Roast Dromoland Blend Filter Coffee</b>	
<i>Regular Or Decaffeinated</i>	<b>€5.50</b>
<b>Cappuccino</b> , <i>Espresso With Less Steamed Milk &amp; Topped With</i>	
<i>A Deep Layer Of Micro Foam (7)</i>	<b>€4.50</b>
<b>Café Mocha</b> , <i>Espresso With Bittersweet Mocha Sauce &amp; Steamed Milk,</i>	
<i>Topped With Foam(7)</i>	<b>€4.50</b>
<b>Café Latte</b> , <i>Rich Full Bodied Espresso In Steamed Milk,</i>	
<i>Lightly Topped With Foam(7)</i>	<b>€4.50</b>
<b>Flat White</b> , <i>Steamed Whole Milk Poured Over Two Shots Of Espresso</i>	
<i>&amp; Topped With Microfoam (7)</i>	<b>€4.50</b>
<b>Café Americano</b> , <i>Rich Full Bodied Espresso With Hot Water</i>	<b>€4.50</b>
<b>Espresso</b>	<b>€3.50</b>
<b>Double Espresso</b>	<b>€4.00</b>
<b>Macchiato</b> , <i>Espresso Topped With Velvet Microfoam (7)</i>	<b>€3.50</b>
<b>Rich Hot Chocolate</b> <i>With Marshmallows (7)</i>	<b>€5.00</b>



## MORNING COFFEE

<b>Selection Of Dromoland Biscuits &amp; Shortbread</b> (1,7,8)	<b>€5.50</b>
<b>Fruit Scones</b> , <i>With Clotted Cream &amp; Fruit Preserve</i> (1,3,7)	<b>€6.00</b>
<b>Dromoland Fruit &amp; Porter Cake</b> (1,3,7,8)	<b>€5.00</b>

15% service charge. Subject to VAT.



## SIMPLY SANDWICHES

**Classic Dromoland Club** €17.00

*On White Bloomer Loaf With Irish Chicken,  
Egg, Tomato, Bacon & Lettuce (1,3,10)*

**Open Burren Oak Smoked Salmon** €19.00

*On Dromoland Brown Soda Bread With  
Baby Capers & Onion, Green Salad  
& Scallions (1,3,4,7,10)*

**Traditional Croque Monsieur** €16.50

*Dry-Pan Toasted Limerick Ham & Melted  
Swiss Cheese On Wholemeal Bloomer Loaf,  
Endive & Rocket Salad (1,3,7,8,10)*

**Irish Hereford Steak Baguette** €21.00

*Grilled Sirloin Of Irish Beef With Compote  
Of Jalapeno Peppers & Red Onions,  
Skinny Fries & Green Salad (1,3,7,10,)*

**Avocado & Bacon Melt** €16.50

*Vine Tomato, Baby Gem, Scallion,  
Bacon & Avocado On Toasted Brioche  
Bun Topped With Melted Smoked  
Knockamore Cheddar Cheese (1,3,7,)*

**Vegan Burrito** €16.50

*Smoky Chickpeas & Sweetcorn,  
Tomato & Chilli Salsa, Crisp Lettuce,  
Rice, Avocado & Cashew  
(1,8,10)*

15% service charge. Subject to VAT.



## LIGHT SNACKS/STARTERS

<b>Chef's Soup Of The Day</b>	<b>€9.50</b>
<i>Served With Bread Basket (1,7,9)</i>	
<b>Dromoland's Atlantic Seafood Chowder</b>	<b>€15.00</b>
<i>Freshly Steamed Seafood In A Light Creamy Leek &amp; Potato Veloute (2,4,7,9,14)</i>	
<b>Half Dozen... Oysters</b>	
<b>*Native</b>	<b>€28.00</b>
<b>Or Rock</b>	<b>€17.00</b>
<i>Served In The Half Shell On Ice With Asian Dressing (6,12,14)</i>	
<b>Roulade Of Ham Hock &amp; Vegetables</b>	<b>€16.00</b>
<i>Balsamic Apple Puree, Vegetable Piccalilli, Sweet Mustard Dressing (9,10,12)</i>	
<b>Crispy Hens Egg &amp; Meere's Black Pudding</b>	<b>€16.00</b>
<i>Shallot &amp; Caper Dressing, Escarole Frisee &amp; Fennel Salad (1,3,7,12)</i>	
<b>Burren Oak Smoked Salmon</b>	<b>€21.50</b>
<i>Diced Onion, Capers &amp; Lemon, Green Salad (4,10)</i>	
<b>Pimento Risotto With St Tola Goat Cheese</b>	<b>€17.50</b>
<i>Basil Pesto &amp; Rocket Leaves (7,8,9)</i>	
<b>Dromoland Salad Bowl</b>	<b>€16.00</b>
<i>St Tola Feta, Endive, Golden Raisin, Mix Seeds, Avocado, Kale, Cashew, Pomegranate, Burren Balsamic Rhubarb &amp; Ginger (7,8,10,11)</i>	

15% service charge. Subject to VAT.



## MAIN COURSES

<b>The Gallery Steak Burger</b>	<b>€23.00</b>
<i>Irish Hereford Dry-Aged Beef, Tomato &amp; Onion Salsa, Wexford Cheese In Toasted Brioche Bun With Jenga Chips &amp; Green Salad (1,3,7,10)</i>	
<b>Fish &amp; Chips</b>	<b>€24.00</b>
<i>Sustainable Cod Fillet In Crispy Dromoland Pale Ale Batter, Minted Pea Ragout, Jenga Chips, Tartar Sauce (1,4)</i>	
<b>Munster 'Pork Pie'</b>	<b>€20.00</b>
<i>Slow Cooked Pork Cheek In Puff Pastry With Golden Raisins, Capers &amp; Cabbage, Cider Gravy (1,3,7,12)</i>	
<b>Chicken A L' Estragon</b>	<b>€23.00</b>
<i>Irish Farmhouse Chicken, French Beans, Buttered Mash, Tarragon, Tomato &amp; Cucumber Sauce (7)</i>	
<b>Pan-Fried Pave Of Organic Salmon</b>	<b>€24.00</b>
<i>Chickpeas, White Beans &amp; Chorizo Sausage, Tomato &amp; Basil Sauce (1,4,7)</i>	
<b>Traditional Irish Lamb Stew</b>	<b>€22.00</b>
<i>Traditional Irish Stew With Burren Lamb, Pearl Barley &amp; Vegetables In A Potato Broth With Parsley (1,7,9)</i>	
<b>Grilled Irish 'Dry-Aged' Minute Steak</b>	<b>€30.00</b>
<i>Irish Hereford Sirloin Steak, Mushrooms &amp; Charred Broccoli, Chips &amp; Béarnaise Sauce (3,7)</i>	
<b>Rigatoni Pasta</b>	<b>€17.00</b>
<i>Spicy Plum Tomato &amp; Red Pepper Sauce With Chilli, Capers, Garlic &amp; Basil (1,3,7)</i>	
<b>Bangers &amp; Mash</b>	<b>€18.00</b>
<i>Loughnanes Country Sausages, Buttered Rooster Mash And Onion Gravy (1,7,9,12)</i>	



## SIDE ORDERS

<i>Hand Cut Chips, Rooster Mash, Parsley Potatoes (7)</i>	<b>€5.00</b>
<i>Green Mixed Leaf Salad, French Dressing (10)</i>	<b>€8.00</b>
<i>Mixed Seasonal Vegetables (7)</i>	<b>€5.00</b>
<i>Saute Of Wild Mushrooms</i>	<b>€7.00</b>

15% service charge. Subject to VAT.



## FROM THE GRILL

### Meats

<b>Calf's Liver &amp; Bacon</b> , <i>Shallot Sauce</i>	€30.00
<b>Breast of Irish Chicken</b> , <i>Tomato &amp; Tarragon Sauce</i>	€32.00
<b>Irish Dried-Aged Fillet Steak</b> , <i>Red Wine Sauce</i>	€40.00
<b>Irish Dried-Aged Sirloin Steak</b> , <i>Red Wine Sauce</i>	€37.00

### Fish

<b>Scallop &amp; Prawn Skewer</b> , <i>Garlic, Herbs &amp; Lemon (2,14)</i>	€37.00
<b>Black Sole (Cooked On the Bone)</b> , <i>Béarnaise Sauce (3,4,7)</i>	€40.00
<b>Organic Salmon Pave</b> , <i>Beurre Blanc Sauce (4,7)</i>	€34.00

*Please ask for 'Fish of the Day' availability*

*All of our grills are served with grilled tomato, a choice of potato and a choice of vegetables or salad*

### Sides

*Jenga Chips, Rooster Mash, Parsley New Potatoes*  
*Spinach, Broccoli, Carrots, Peas*  
*Wild Mushrooms (7)*  
*Green Salad with French Dressing (10,12)*



## DESSERTS & CHEESE

<b>Glazed Lemon Tart</b> <i>Raspberry Ice Cream (1,3,7)</i>	€12.00
<b>Fresh Seasonal Fruit Plate</b> <i>Orange Sorbet</i>	€12.00
<b>Cacao Barry Chocolate Marquise</b> <i>Butterscotch Sauce &amp; Vanilla Ice Cream (1,3,7)</i>	€13.00
<b>Dromoland's Warm Apple Crumble</b> <i>Brown Soda Bread Ice Cream (1,3,7,8)</i>	€13.00
<b>Classic Bourbon Vanilla Crème Brulee</b> <i>Almond Langue De Chat Biscuit (1,3,7,8)</i>	€11.00
<b>Selection Of Ice Cream &amp; Sorbet</b> <i>(3,7)</i>	€12.50
<b>Selection Of Irish Farmhouse Cheese</b> <i>Sourdough Baguette, Crackers &amp; Bramley Apple Chutney (1,3,7)</i>	€17.00

15% service charge. Subject to VAT.





## FOR OUR YOUNGER GUESTS

*(Served between Noon & 8pm)*

*(Half portions are available for the more adventurous on all our menus)*

### STARTERS

*all at €6.00*

**Soup of the Day**, *Please ask your server (7,9)*

**Hass Avocado Guacamole Dip**, *Tortilla Chips (1)*

**Melon Panache**, *Orange Jus*

**Caprese Salad**, *Tomato, Mozzarella & Basil (7,10,12)*

**Cheese & Parma Ham Crostini** *(1,7,12)*

### MAIN COURSE

*all at €12*

**Pan Fried White Fish**, *Mash, Broccoli & Lemon (4,7)*

**Traditional Irish Lamb Stew**, *with Potatoes & Vegetables (1,7,9)*

**Risotto Milanese**, *Plain Risotto with Butter & Parmesan Cheese (7)*

**Kids Fish & Chips**, *with Baked Beans, Tartar Sauce & Lemon (1,3,4,10,12)*

**Penne Pasta** *with Tomato Sauce & Cheese (1,7)*

**Grilled Irish Minute Steak** *with Chips, Broccoli & Gravy (7)*

**Escalope of Free-Range Chicken**, *Buttered Mash, Peas & Carrots, Shallot Sauce(7)*

### DESSERTS

*all at €6*

**Milk Chocolate Mousse**, *Mango Sauce (3,7)*

**Mixed Seasonal Berries**, *Vanilla Ice Cream (3,7)*

**Banana Split**, *with Ice Cream & Chocolate Sauce (3,7)*

**Pineapple, Yoghurt & Granola** *(1,7,8)*

**Selection of Ice Cream & Sorbet** *(3,7)*

*15% service charge. Subject to VAT.*



## MRS WHITE'S AFTERNOON TEA

*A Selection of Freshly Made Finger Sandwiches on a Variety of Breads*

*An Assortment of Miniature Pastries & Cream Cakes*

*Dromoland's Fruit & Porter Cake*

*Warm Fruit & Plain Scones with Clotted Cream & Strawberry Preserve*

*All served with a hot beverage of your choice*

*(Please inform your server if you have allergy concerns)*



## CHAMPAGNE AFTERNOON TEA

*Mrs White's traditional afternoon tea accompanied by a  
glass of Louis Roederer Champagne*



## CHILDREN'S AFTERNOON TEA

*Dromoland Castle is delighted to welcome its younger guests with  
Afternoon Tea designed especially for them.*

### **Selection of Sandwiches**

*Limerick Ham on White Bloomer Loaf (1,7,12)*

*Mild Irish Cheddar Cheese on Brown (1,7)*

*Irish Chicken & Stuffing Wrap (1,7)*

### **Selection of Pastries**

*Chocolate Brownie (1,3,7,8)*

*Potted Fruit Mousse (7)*

*Almond Shortbread Biscuits (1,7,8)*

*Lemon Sponge Cake (1,3,7)*

**Scones with Whipped Cream & Strawberry Jam (1,3,7)**

15% service charge. Subject to VAT.



## COCKTAIL PARTIES

*(Please arrange in advance, dial 602)*

### CHEFS CANAPÉ SELECTION

#### **Cold**

**Galway Bay Smoked Salmon** on Brown Soda Bread with Capers & Onion (1,3,4,7,10)

**Caramelized Onion Bruschetta**, Humus with Cumin (1,7)

**Foie Gras Croustade** with Apple & Balsamic Salsa (1)

**Cod Ceviche**, Pickled Vegetables & Citrus (4,12)

**Clarinbridge Rock Oyster** with Hot Sauce (6,12,14)

#### **Hot/Warm**

**Sauté Irish Free-Range Chicken**, Smoked Paprika & Baby Caper a La Crème (7)

**Gambas Prawn** with Asian Glaze (2,6,12)

**Goats Cheese Tart** with Red Onion (1,7)

**Pan-Fried Scallop** Garlic & Chive Remoulade (3,10,14)

**Emince of Irish Beef Fillet** with Pepper Sauce (7)

*Six Canapés €20 per Portion*

*Eight Canopes €25*

*Full Selection €30*

*15% service charge. Subject to VAT.*



## PICNICS

*Going Out For The Day? Why Not Order a Picnic!*  
*(Please inform your server if you have allergy concerns)*

### **Picnic To Go** €23 per person

*Sandwich of Your Choice*  
*Whole Fresh Fruit*  
*Granola Protein Bar*  
*Potato Crisps*  
*Mineral Water/Soft Drink*

### **Lily Pond Lunch** €40 per person

*Sandwich of Your Choice*  
*Mixed Salad (Cashew, Baby Gem & Kale, Feta,  
Olives, Scallion, Tomato, Cucumber, Balsamic Dressing)*  
*Antipasti & Irish Farmhouse Cheese*  
*Potted Berries, Chantilly Cream*  
*Chocolate Truffles*  
*Mineral Water/Soft Drink*

### **Afternoon Tea** €35 per person

*Selection of Finger Sandwiches*  
*Pastries & Cream Cakes*  
*Fruit & Porter Cake*  
*Fruit Scones, Clotted Cream & Strawberry Preserve*  
*Flask of Tea/Coffee*  
*Mineral Water/Soft Drink*

*Should you wish to add bottled beer, wine or champagne to your picnic please dial 602*

15% service charge. Subject to VAT.



## MOVIE NIGHT IN...

*Popcorn, Buttered & Salted (7)*  
*Pringles & Crisp*  
*M&M's, Jelly Babies & Chocolate*  
*Ice Cream & Soft Drink (3,7)*

€25.00

*Bowl of Cheesy Nachos,*  
*Spicy Tomato &*  
*Chilli Dip (1,7,10)*

€9.00



## NIGHT MENU

*Soup of the Day (1,7,9)*

€9.50

*Galway Bay Smoked Salmon Plate served with Brown Soda Bread (1,3,4,7,10)*

€21.50

*Dromoland's Traditional Irish Lamb & Vegetable Stew (1,7,9)*

€22.00

*Classic Club Sandwich (1,3,10)*

€17.00

*Irish Steak Beef Cheese Burger with Hand Cut Chips (1,3,7,10)*

€23.00

15% service charge. Subject to VAT.

# Guest Menu

## Allergens

1. Cereals containing gluten,
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or Isinglass used as fining agent in beer and wine
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or queensland nuts, and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
13. Lupin and products thereof
14. Molluscs and products thereof

LEGEND<sup>SM</sup>

*Preferred*

HOTELS & RESORTS



## SUPPLIERS

CS Fish, *Fresh Fish, Doonbeg Co. Clare*

Cathal Sexton, *Crab Meat & Claws, Doonbeg Co. Clare*

Garrihy Seafoods, *Fresh Fish, Doolin, Co. Clare*

Kelly's Galway Bay Oysters, *Clarinbridge*

Burren Smokehouse, *Lisdoonvarna, Co. Clare*

Ballymore Organics, *Organic Wholemeal Flour, Ballymore Eustace Co. Kildare*

Wild Irish Seaweed, *Quilty, Co. Clare*

McCough's Charcuterie, *Connemara, Co. Galway*

Forage & Cure, *Charcuterie, Dublin*

Musgraves / Keepak, *Angus & Hereford Beef, Irish Lamb & Pork*

Gourmet Game, *Local Wild Game, Co. Clare*

New Market Family Butcher, *Local Meats, Newmarket-on-Fergus*

Loughnanes, *Breakfast Meats & Artisan Sausages, Co. Galway*

Meere's Black Pudding, *Quin, Co. Clare*

Con Woods, Market Gardener, *Newmarket-on-Fergus, Co. Clare*

John Millane, Market Gardener, *Newmarket-on-Fergus, Co. Clare*

St. Tola Goat Cheese, *Inagh, Co. Clare*

Cratloe Hills Sheep's Cheese, *Cratloe Co. Clare*

Glenilen Farm, *Yoghurt, Drimoleague, Co. Cork*

Galway Free Range Eggs, *Cregmore, Co. Galway*

Strand Foods, *Irish Chicken, Co. Limerick*

The Friendly Farmer, *Free Range Chicken, Athenry Co. Galway*

Total Produce, *Fruit & Vegetables, Co. Kerry*

G's Jam, *Preserves, Ballypickas, Co. Laois*

Redmond Fine Foods, *Speciality Produce, Co. Dublin*

Pallas Foods, *Speciality Produce, Co. Limerick*

La Rousse Foods, *Speciality Produce, Co. Dublin*

Odaios Foods, *Pastry Ingredients, Co. Dublin*



## CASTLE HOUSEHOLD TIPS

### **TO CLEAN PIANO KEYS**

*Rub the keys gently with alcohol*

### **TO PREVENT SALT FROM DAMP**

*Mix with corn starch, allowing one teaspoon of starch to six of salt. Or mix some long grain rice (uncooked) through the salt.*

### **BRUSHING CARPETS**

*Keep the broom close to the floor and work with the grain of the carpet, turn the broom so that it wears evenly.*

### **TO DETER MICE**

*Mice have a great dislike to the odour of peppermint; a little oil of peppermint placed round their haunts will keep the little pests away.*

### **REMOVING THE ODOUR OF FISH**

*A lemon rubbed over the utensils, chopping board or hands will remove the fish odour.*

### **TO REMOVE WINE STAINS**

*As soon as the red wine is spilt, cover with salt, let stand for a few minutes, then rinse with cold water.*

### **TO REMOVE FRUIT STAINS**

*Pour boiling water over the stained surface, having it fall from a distance of three feet. This is a much better way than dipping in and out of hot water. Or wring articles out of cold water and hang out on a frosty night.*

### **TO WASH MIRRORS AND WINDOWS**

*Rub over with a chamois skin wrung out of warm water, then wipe with a piece of dry chamois skin. This method saves much strength.*

### **TO AVOID BAD ODOURS**

*Milk and butter very quickly absorbs odours, and if in a refrigerator with other foods, should be kept covered.*

### **REMOVING THE SMELL OF CIGARS**

*Burn a little coffee in a metal container and carry it through where cigars have been smoked*

15% service charge. Subject to VAT.



