

IN ROOM MENU

Lady Charlitte Antoinette V Brien (1759-1808)



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

Apples September to May

Asparagus February to July

Brussel Sprouts September to March

Carrots May to June

Cauliflower March to November

Celery September to February

Cress April to October

Cucumber May to September

Gooseberries June to July

Kale December to March

Mushrooms April to September

Parsnips September to April

Pears August to December

Plums August to September

Quinces October to November

Raspberries June to September

Red Cabbage September to January

Sorrel April to July

Spinach March to December

Strawberries June to September

Tomatoes March to November

"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.

# In Room Menu

#### BE FOOD ALLERGEN AWARE -

The numbers in brackets refer to the allergen chart on page 3.  $\textbf{V} \text{-} \ Denotes \ vegetarian}$ 



# **In-Room Dining Menu**

Please dial 602 to place your order Please note that a tray charge of €15 applies to all in-room dining orders

#### Our Room Service Menu is available from

7.00am – 11.00am for Breakfast

11.00am – 11.00pm for Room Service

11.00pm – 7.00am Night Menu

1.00pm-3.00pm Afternoon Tea Menu

### **Allergy Advice**

(Dishes may include ingredients not listed, please inform your server if you have allergy concerns)

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya Beans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs



# **BREAKFAST**

(7AM - 11AM)

Please see our room service Breakfast Card to place your order in advance.

Please place on your door handle before 5 a.m.

## **Healthier Breakfast Options**

#### Fit & Active Breakfast

Super Green Detox, Granny Smith, Celery, Kale & Cucumber (9)

'Overnight Oats' Bircher Muesli with Granny Smith, Berries & Buttermilk (1,5,7,8)

Poached Free-Range Melody Eggs on Brown Soda Toast (1,3,7)

Classic Green Tea

### **Gym Breakfast**

Dromoland Breakfast Fruit Smoothie (7)

Porridge with Blueberries & Honey (7,13)

Spinach & Cheddar Omelette (3,7)

Filtered Coffee



## **Morning Coffee**

Selection of Dromoland Biscuits & Shortbread, Almond & Fruit Flavoured (1,3,7,8) €8.00

Banana & Pecan Bread (1,3,7,8) €8.00

Fruit or Plain Scones

Clotted Cream & Fruit Preserve (1,3,7,12) €8.00

Dromoland Fruit Cake

Traditional Fruit & Porter Cake (1,3,7,8,12) €8.00

### All Day Menu

11am - 11pm

## SANDWICHES CLASSICS

Classic Dromoland Castle Club	€25.00
On White Bloomer Loaf with Irish Chicken,	
Free-Range Egg, Vine Tomato, Laughnanes Bacon & Gem (1,3,10, 12)	
Smoky Irish Chicken Sour Dough Baguette	€21.00
Smoked Paprika Irish Chicken, Compote Peppers & Red Onion, Cos, Rocket (1,3,4,7,10, 12)	
Open Burren Smokehouse Smoked Salmon	€23.00
<del>-</del>	623.00
Dromoland Brown Soda Bread with Baby Capers & Onion, Green Salad & Scallions	
(1,3,4,7,10,12)	
Avocado & Bacon Melt	€21.00
Sriracha, Hegarty's Cheddar, Toasted Brioche, Gem (1,3,7, 10,12)	
Magan Tofu Miran	<i>€</i> 10.00
Vegan Tofu Wrap	€19.00
Fried Tofu, Jalapeno Peppers, Sun Blushed Tomato,	

Red Onion, Hummus, Spinach (1,6,11,12)



# SOUPS & SMALL PLATES

Soup Of The Day	€12.00
Sour Dough Flute (1,7) V	
Tom Yum Kai	€19.00
Classic Thai Chicken & Shrimp Broth, Chilli, Scallion, Mushroom (2,4)	
Kelly Oysters	€28.00
Half Dozen Oysters, Lemon, Cabernet Vinegar Shallots (12,14)	
Burren Smokehouse Salmon Platter	€29.00
Diced Onion, Baby Capers, Lemon, Brown Soda Bread (1,4,7,12)	
St Tola Goats Cheese Salad	€18.00
Baby Romaine, Croutons, Olives, Feta, Red Onion, Tomato, Cucumber,	
Dromoland Ranch Dressing (1,3,8,10,12) V	
Superfood Bowl	€19.00
Kale, Gem, Avocado, Scallion, St Tola, Alfalfa Sprouts, Mixed Seeds & Nuts,	
Broccoli, Quinoa, Citrus Dressing (8,12) V	
Caprese Salad	€18.00
Thinly Sliced Beef Tomato, Toons Bridge Buffalo Mozzarella, Basil,	
Olive Oil, White Balsamic (7,12) V	



# FROM THE LAND

<b>Irish Black Angus Steak Burger</b> Sweet Pickle, Hegarty Cheddar, Beef Tomato, Garlic Mayo, Pont Neuf, Brioche Bun (1,3,7,10,12)	€29.00
Irish Black Angus Sirloin Minute Steak Pont Neuf, Wild Mushrooms, Red Onion, Spinach, Green Peppercorn Remoulade (3,7,10,12)	€40.00
<b>Irish Farmhouse Chicken</b> Wild Mushroom Risotto, Foie Gras, Truffle Jus (7,12)	€34.00
FROM THE SEA	
The Castle Fish & Chips Wild Atlantic Cod, Red Ale Batter, Watercress, Endive & Gem, Citrus & Garlic Remoulade (1,4,7,10,12)	€29.00
Paillard of Organic Clare Island Salmon Tender Stem Broccoli, Scallion Mash, Tarragon & Citrus Sauce (4,7,12)	€34.00
Wild Atlantic Way Sharing Platter Sextons Crab Claws, Kelly Oysters, Burren Smoked Salmon, Prawns, Lobster (1,2,3,4,7,10,12,14)	€70.00
<b>Rooster Baked Potato Gnocchi</b> Mussels, Clams, Prawns, Shellfish Sauce (1,2,3,7,12,14)	€25.00
FROM THE GARDEN	
<b>Plant Based Burger</b> Brioche Bun, Hegarty Cheddar, Onion, Vine Tomato, Gherkin, Pont Neuf Fries (1,3,7,10,12) V	€26.00
<b>Vegetable Rigatoni</b> French Beans, Peas, Leeks, Extra Virgin Olive Oil, Basil & Tarragon Pistou, Aged Parmesan (1,3,7) V	€26.00
Pimento Arborio Risotto	€26.00
Tomato, Red Peppers, Rocket, Parmesan (1,7,12) V	



# FROM THE GRILL

<b>Grilled Irish Black Angus Fillet Steak</b> Wild Mushrooms, Broccoli, Pont Neuf Chips, Red Wine Sauce (7,12)	€55.00
Whole Grilled Black Sole Baby New Potatoes, Spinach, Lemon Butter Sauce (4,7,12)	€65.00
Grilled Breast of Free-Range Chicken  Hand Cut Chins Caesar Salad (13.7.8.12)	€40.00



# DESSERTS & CHEESE

DESCENTS & CITELSE		
Classic Crème Brûlée Fresh Berries, Biscotti (1,3,7,8)	€13.00	
Passion Fruit & Mango Delice Malibu & Coconut (1,3,7,8)	€14.00	
<b>Dromoland's Bramley Apple Crumble</b> Sweet Pastry Base, Frangipane, Stewed Bramley Apple, Almond Crumble, Brown Bread Ice Cream (1,3,7,8)	€15.00	
Warm Opera Chocolate Brownie Bailey's Ice Cream, Salted Caramel Sauce (1,3,7,8)	€15.00	
Irish Farmhouse Cheeseboard House Chutney, Grapes, Celery, Walnuts, Crackers & Sourdough (1,3,7,8,9,12)	Individual €22.00 Sharing €40.00	



# CHILDREN'S MENU

This menu is designed for our younger guests

Soup of the Day Sour Dough Flute (1,7) V	€6.00
<b>Hass Avocado</b> Crushed Avocado, Toasted Sourdough Flutes (1,7,12)	€10.00
Salad Caprese Baby Heirloom Tomato, Bocconcini, Basil, Vinaigrette (7,12)	€11.00
<b>Melon Panache</b> Watermelon, Charentais, Galia, Orange Jus	€9.00
<b>Risotto Milanese</b> Plain Arborio Risotto, Butter, Parmesan (7)	€10.00
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Penne Bolognaise Pasta Tubes with Minced Beef and Tomato Sauce, Parmesan (1,3,7,12)	€15.00
Clare Island Organic Salmon Petit Paillard of Salmon, Buttered Mash, Broccoli, Lemon (4,7,12)	€16.00
Bangers & Mash Plain Pork Meere's Sausages, Buttered Mash & Garden Peas (1,7,12)	€14.00
<b>Irish Farmhouse Chicken</b> Pan-Fried Breast of Chicken, Leeks, Sweetcorn, Baby Potatoes, Jus (7,12)	€15.00
<b>Jenga Tower</b> Fish Goujons & Chunky Chips, Lemon Dip (1,3,4,7,12)	€16.00
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Milk Chocolate Mousse Mango Sauce (3,7)	€7.00
Mixed Seasonal Berries Vanilla Ice Cream (3,7)	€8.00
Banana Split Ice Cream & Chocolate Sauce (3,7)	€8.00
Selection of Ice Cream & Sorbet (3,7)	€8.00



## COCKTAIL PARTY CANAPÉS

#### Caviar

#### Ars Italica Oscietra Classic 30g €160

A subtle fruity and nutty flavoured caviar, dark brown to beige tone.

#### Ars Italica Oscietra Royal 30g €200

The eggs range in colour from charcoal grey to a golden nut brown. With sea salt and nutty finish.

Both served with butter sourdough croutons, crème fraîche, diced onion. (1,4,7)

#### Canapés

Burren Smoked Salmon, Capers, Onion, Brown Soda (1,3,4,7,12)

Keta Caviar, Cottage Cheese & Chive Croustade (1,4,7)

Beef Tartare, Sourdough (1,6,7)

Whipped St Tola Goat Cheese, Walnut, Onion Jam (1,3,7) V

Aubergine Bruschetta, Red Pepper, Heirloom Tomato (7) V

Prawn Tempura, Garlic & Watercress (1,2,3)

Chilli & Garlic Shrimp (2,7)

Spiced Chicken, Coriander, Yoghurt (6,7,11)

Choice of 4 Canapés €25 pp Choice of 6 Canapés €30 pp Choice of 8 Canapés €35 pp



### PICNICS TO GO ....

## Keep It Simple €30 pp

Sandwich of Your Choice Whole Fresh Fruit, Apple, Clementine, Banana Granola Protein Bar Potato Crisps Mineral Water or Soft Drink

## Salad Bowl €40 pp

'Salad Bowl' Gem & Kale, Scallion, Feta, Seeds, Pecan,
Heirloom Tomato, Cucumber,
White Balsamic Dressing
Add Smoked Salmon €6, Chicken €4, Roast Angus Beef €7, Prawns €7
Minted Berries and Pineapple with Natural Yoghurt
Chocolate Truffle Cake
Mineral Water or Soft Drink

## Sharing €55 pp

Selection of Sandwiches
Toonsbridge Mozzarella & Tomato Salad with Basil
Potato and Scallion Salad
Green Salad with French Dressing
Irish Farmhouse Cheese
Lemon Cheesecake
Mineral Water or Soft Drink

## Afternoon Tea €65 pp

Selection of Sandwiches
Fruit Scones, Clotted Cream, Strawberry Preserve
Pastries and Cream Cakes
Flask of Tea or Coffee



### **MOVIE 'SWEETS & TREATS'**

Sea Salted Popcom
Fruit Jellies
Sour Cream & Chive Pringles
M&M's Peanut or Chocolate
Keoghs Cheese & Onion Crisps
Soft Drink
€40 (For Two)



#### **OVERNIGHT MENU**

(11pm - 7am)

Soup of the Day €12.00

Sour Dough Flute (1,7) V

Classic Dromoland Castle Club €25.00

On White Bloomer Loaf with Roast Irish Chicken Breast, Free-Range Egg, Vine Tomato, Loughnanes Bacon & Gem (1,3,10,12)

Burren Smokehouse Salmon Platter €29.00

Diced Onion, Baby Capers, Lemon, Brown Soda Bread (1,4,7,12)

**Irish Black Angus Steak Burger** €29.00 Sweet Pickle, Hegarty Cheddar, Beef Tomato, Garlic Mayo, Pont Neuf, Brioche Bun (1,3,7,10,12)

Irish Farmhouse Cheeseboard Individual €22.00

House Chutney, Grapes, Celery, Walnuts, Crackers & Sourdough (1,3,7,8,12) Sharing €40.00

#### WE LOVE OUR PRODUCERS & GROWERS

Culinary tradition, both new and old, are important to our kitchen team, therefore we seek out suppliers and artisan producers who share these values, hence our menus are really a collaboration! These traditions represent, for us, an exhibition of our shared food heritage on this island. Where possible, our ingredients are locally sourced, and we have been working with most of our suppliers for many years.

Some from across the road, some from a little further afield.

#### LET US INTRODUCE THEM

Smoked Organic Fish, Burren Smokehouse, Lisdoonvarna Co. Clare

Wild Atlantic Fish and Shellfish, CS Fish, Doonbeg Co. Clare & Star Seafoods Co. Kerry

Oysters, Clams & Mussels, Michael Kelly, Tyrone, Kilcolgan Co. Galway

Pastured Free-Range Eggs, Joe Melody Farm, Bunratty Co. Clare

We are associated with Certified Irish Angus Beef Producers

Sausages, Black & White Pudding, Meere's, Quin, Co. Clare

Pat O'Connor Meats, Limerick

Herbs, Flowers & Salad, Con Woods & John Millane, Newmarket on Fergus, Co. Clare

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

Cratloe Hills Sheeps Cheese, Cratloe, Co. Clare

Speciality Produce, Redmond Fine Foods, La Rousse Foods, Odaios Foods

Dromoland Blend Coffee & Black Tea, Rob Roberts, Broomhill, Dublin

Wild Mushrooms, Colm Smith, Irish Gourmet Mushrooms, Co. Limerick

Micro Herbs, Dave O'Callaghan, Munster Microgreens, Co. Tipperary

Wild Game, Gourmet Game, Scarriff Co. Clare



#### 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.



