



BELLE ISLE
Dinner at Belle Isle Castle

To Start

Boatyard Gin Cured Organic Salmon Gravlox, Cucumber Pickle, Blood Orange Mayonnaise
Fivemiletown Goats Cheese, Kitchen Garden Beetroot Textures, Wild Garlic Pesto Bourbon Roasted
Belly of Pork, Black Pudding Bon Bon, Apple Compote
Kitchen Garden Salad, Cashel Blue Cheese & Candied Walnuts



Choice of Soup or Sorbet

Pea & Mint Soup Courgette &
Rocket Soup Carrot & Cumin
Soup Apple & Mint Sorbet
Orange & Raspberry Gin Sorbet



The Main Event

Roast Sirloin of Northern Ireland beef, Bèarnaise sauce Walled-garden potatoes, Wilted Greens
Roasted lamb Rump, redcurrant Jus, Spring Onion Mash, Walled-garden purple sprouting broccoli
Killybegs Pan Fried Hake Fillet, Mussels Curried Veloute, Samphire
Herb Roasted Chicken Supreme, Irish Champ, Apricot, Pine Nut & Sage Stuffing, Cider Cream
Sauce
Wild Mushroom & Pecan Wellington, Tarragon Cream, Baby Roasted Vegetables & Potatoes



To Finish

Fresh Lemon Tart, Strawberry Meringue Kisses, Chantilly Cream Irish
Cream Crème Brûlée, Homemade Shortbread Biscuits Dark Chocolate &
Raspberry Tart, Vanilla Bean Ice Cream Orchard Apple & Berry Crumble,
Crème Anglaise, Fresh Cream

Served with freshly brewed tea/coffee

£45 per person