



Kilkea Castle

Est~1180

RESTAURANT 1180

SAMPLE DINNER MENU



Kilkea Castle

Est~1180

Signature Tasting Menu

Snacks

Chicken & Truffle Terrine

Truffle Aoili, Pickled Mushroom

Crab Rivoli

Spinach, Shellfish Bisque

Seabass

Fennel, Chive Braisage

Dexter Beef

Artichoke, Shallot, King Oyster Mushroom, Jus

Buttermilk Panna Cotta

Citrus Granita

Lemon Meringue

Lemon Curd, Lemon Sponge

Selection of Irish Cheese

Chutney, Crackers





Kilkea Castle

Est~1180

A la Carte Menu

First Snacks

Second

Chicken & Truffle Terrine

Truffle Aoili, Pickled Mushroom

Beetroot Tar Tar

Spiced Apple, Sourdough

Citrus Cured Salmon

Avocado, Cucumber, Pickled Radish

Crab Rivoli

Spinach, Shellfish Bisque

Third

Seabass

Fennel, Chive Braisaige

Salted Cod

Broccoli, Onion Ravioli, Alsace Bacon Foam

Dexter Beef

Artichoke, Shallot, King Oyster Mushroom, Jus

Duck

Sweet Potato, Orange, Duck Jus

All Main Courses served with Pomme Purée





Kilkea Castle

Est~1180

Fourth

Buttermilk Panna Cotta

Citrus Granita

Fifth

Dark Chocolate

Salted Caramel, Hazelnut

Passionfruit Souffle

Mango Sorbet, Passionfruit Anglaise

Lemon Meringue

Lemon Curd, Lemon Sponge

Truffle Brie

Walnuts, Fig chutney, Truffle Honey, Crackers

Please note that in the case of a dish with a supplement being selected this supplement is applicable to the final menu cost for all diners.

A Silent Vegetarian Option is available for all meals and is at the discretion of the Executive Head Chef.

Dishes may be subject to slight variance at the discretion of the Executive Head Chef.

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.

