



GREGANS CASTLE
HOTEL

In-House Sourdough & Treacle Brown Bread

Canapés

New Season Asparagus, Lardo, Garden Rocket, Ailwee Cave Cheese

Hand Dived Cured Atlantic Scallop, Scallop XO, Garden Kohlrabi, Dashi Cream, Trout Roe

Beef & Potato Terrine, Confit Onion, Walnut Ketchup,
Pickled Turnip

Roast Rack of Kilshanny Lamb, BBQ Carrots, Salsa Verde, Braised Neck, Wild Garlic

Wild Atlantic Cod, White Asparagus, Pickled Shellfish, Dublin Lawyer Sauce,
Ballymakenny Potatoes

Smoked Pork Belly, Celeriac, Cep Pearl Barley, Pickled Mustard, Parsley Sauce

Chocolate Delice, Orange & Praline Crèmeux, Coffee Syrup & Crème Fraiche Sorbet

Meadowsweet Sticky Toffee Pudding, Poached Pear, Madagascan Vanilla,
Roast Almond Ice Cream

Garden Rhubarb & Custard, Buckwheat, Burnt Ginger & Lemon Balm Oil

Artisan Irish Cheese, Homemade Crackers, Burren Honey, Apple Black Butter
(€6 Supplement)

Petit Fours & Coffee or Tea

Menu €110

Chef Jonathan Farrell

Our team are happy to accommodate any guests who do not wish to avail of the full menu.

Please note we do not accommodate any allergies or dietary requirements that we have not previously been made aware of.
The allergen menu is available upon request. All beef is of Irish Origin.