



GREGANS CASTLE
HOTEL

Sample Dinner Menu – Spring 2026

In-House Sourdough & Treacle Brown Bread

Canapés

BBQ Cabbage, Black Garlic, Kimchi, Smoked Cáis na Tíre,
Garden Mustard Leaves, Miso Butter

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

Slow Cooked Lamb Neck, Jerusalem Artichoke, Salsa Verde, Wild Garlic

O'Connor's Striploin of Beef, BBQ Carrots, Braised Featherblade, Moy Hill Chard,
Walnut Ketchup, Red Wine Sauce

Wild Atlantic Halibut, New Season Asparagus, Kinvara Mussels,
Ballymakenny Potatoes, Champagne Hollandaise

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

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

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

Coconut & Lime Ganache, Coconut Caramel Tuille, Poached Pineapple,
Roast Banana & Rum Ice Cream, Lemon Verbena 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.