GREGANS CASTLE HOTEL

Local Sourdough, In-House Treacle Brown Bread

Canapés

BBQ Courgette, Homemade Ricotta, Confit Tomato, Romesco, Courgette Velouté

Cured Atlantic Mackerel, Smoked Yoghurt, Gooseberry, Cucumber
Garden Radish & Nasturtium

Chicken à la Presse, Baby Leek, Sauce Suprême, Burren Truffle

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Slow-Cooked Pork Belly, Confit Onion, Pickled Mustard, Girolles,
Burnt Pear, Parsley Sauce

Butter-Poached Cod, Carrot, Langoustine Hollandaise, Caviar

Loin of Venison, Garden Turnip, Pickled Blackcurrant, Fermented Cherry

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Chocolate Delice, Orange Crémeux, Coffee Syrup & Crème Fraiche Sorbet

Raspberry, Set Custard, Gin & Mint Sorbet

Caramelised White Chocolate, Strawberry Jam, Cheesecake Cream, Lemon Balm Oil

Artisan Irish Cheese, Fennel Crackers, 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.