

Belleek Castle

THE BELLEEK CASTLE EXPERIENCE

A LA CARTE

WELCOME TO LIBRARY RESTAURANT

Discover the magic of Belleek Castle, an authentic rustic gem in County Mayo. Indulge in our award-winning Library Restaurant and castle-style Afternoon Teas and rest in our unique four-poster Manor bedrooms. Explore the largest private collection of fossils and armoury in Europe with our guided Castle & Museum Tours & Marshall Doran Collection.

Celebrate your love story at our captivating wedding venue, hosting intimate or grand affairs of up to 200 guests in our medieval banqueting hall and unique ceremony room. Enjoy bespoke venue hire and luxury rentals for private events and retreats, tailored to your needs.

Embrace County Mayo's beauty with activities like fishing, hunting, golfing, and surfing along the serene River Moy, Belleek Gardens and Woods. Create memories that last a lifetime at Belleek Castle, a proud member of Ireland's Blue Book.





STARTER

IRISH GOAT CHEESE 13.50

Roasted Pepper, Beetroot, Cucumber, Black Olive, Tomato Vinaigrette
1.7.10

BACON HOCK TERRINE 13.50

Piccalilli, Remoulade, Charred Apple
3.9.10

PAN SEARED IRISH SCALLOPS 18.00

Lemongrass & Coconut Cream, Kelly's Black Pudding Bon Bons, Chive Mayo
1.3.7.14

SMOKED IRISH SEAFOOD PLATE 15.50

Confit Potato, Dill, Crème fraîche, Pickled Shallot
4.10.12

PROVENÇAL SEAFOOD CHOWDER 10.50

Tomato, Red Pepper, Fennel, Saffron
1.2.3.4.9.12

**Vegan option available*

If you require information on the allergen content of our food, please ask member of staff and they will be happy to help you





MAIN COURSE

THE FAMOUS DRUNKEN BULLOCK FILLET STEAK 45.00

Blended Spice Crusted Irish Prime Beef Fillet Flambeed on 16th Century Sword In
Jameson Whiskey, Cooked To Your Liking
Parsnip Puree, Mushroom and Beef Ragu, Green Peppercorn Sauce
7.10.12

GLAZED FEATHERBLADE OF IRISH BEEF 28.50

Red Cabbage Puree, Rainbow Carrot, Truffle Creamed Potato, Port Jus
7.9.10.12

PAN SEARED ATLANTIC HAKE 27.50

Local Mussels & Clams, Wilted Greens, Red Pepper Escabeche, Spinach Braised Rice
12.14

MARKET SPECIAL OF THE EVENING

(Please Ask Your Server For Details)

ANDARL FARM PORK 29.50

Confit Belly, Maple & Mustard Glazed Fillet, Carrot & Ginger Puree, Savoy Cabbage,
Smoked Black Pudding & Slow Cooked Pork Neck Parcel
7.9.10.12

ROASTED CHICKEN SUPREME 24.50

Garlic & Herb Potato, Seasonal Vegetables, Smoked Bacon & Wild Mushroom Cream
7.9.10.12

ROASTED BUTTERNUT SQUASH RISOTTO (V)* 21.00

Toonsbridge Halloumi, Toasted Hazelnut, Sage Crisps
7.8.12

**Vegan option available*

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VEGETARIAN & VEGAN

BELLEEK VEGETARIAN SALAD* 14.50
Seasonal Vegetables

ROASTED BUTTERNUT SQUASH RISOTTO (V)* 21.00
Toonsbridge halloumi, Toasted hazelnut, Sage crisps
7.8.12

SIDES

CREAMED POTATO	5.00
CHIPS	5.00
VEGETABLES	5.00

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DESSERT

VANILLA AND ORANGE PANNACOTTA 9.50

Poached Rhubarb, Berry Sorbet

3.7

EARL GREY AND DATE STICKY TOFFEE 9.50

Caramel Whiskey Sauce, Vanilla Ice Cream

1.3.7

CHOCOLATE AND PASSION FRUIT 9.50

Raspberry Ice Cream, Chocolate Tuile

3.7.8

SELECTION OF IRISH CHEESES 14.00

House Chutney & Crackers

1.7

IRISH COFFEE	7.50
DECAF IRISH COFFEE	7.50
SPECIAL COFFEE	9.50

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PRINCE & PRINCESS

SOUP OF THE EVENING 5.00

Belleek Castle Brown Bread

1.3.7.11



FRESH CHICKEN BREAST GOUJONS 9.50

Served With Chips

1.6.7

SAUSAGES AND CHIPS 9.50

1.6.7

GLAZED FEATHERBLADE OF IRISH BEEF 14.00

Red Cabbage Puree, Rainbow Carrot, Truffle Creamed Potato, Port Jus

7.9.10.12

PAN SEARED ATLANTIC HAKE 14.00

Creamed Potato, Vegetables

12

ALLERGENS

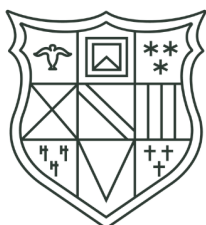
Trace amounts may be present at all stages of cooking. Please always, discuss with your server as to what elements can be removed from your dish in order to assist with any allergies or dietary requirements you may have.

1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12 Sulphur dioxide/sulphites, 13. Lupin, 14. Molluscs

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AFTERNOON TEA & THE MUSEUM TOURS



AFTERNOON TEA	PACKAGE	TOUR
€27.50 ADULT €12.50 CHILD	€40.00 ADULT €20.00 CHILD Package includes: Museum Tour & Afternoon Tea	€14.50 ADULT €7.50 CHILD €40.00 FAMILY OF 4

Afternoon Tea is served daily between 2pm - 4pm
(Please note that advance booking is necessary)

Castle Tour is daily at 12pm & 2pm