



From the windows of the Castlelough Restaurant at The Lake Hotel can be seen the ruins of a medieval castle built on a rocky promontory within the ground of the hotel. The McCarthy Mor

Castle is situated on the eastern shore of Lough Lein or the Lower Lake and gives its name to that portion known as The Bay of Castlelough. In 1846 a mansion was built within view of the ruined castle and spent the following decades as a family home.

In 1897 it was purchased by Mr. Hilliard of Killarney, a well-established local merchant; then in 1940, at the tender age of 23 years and at the start of WW2, Hilda Huggard became the new proprietor of The Lake Hotel.

It is 84 years this year since Hilda Huggard took ownership of The Lake Hotel and she would be proud today to see her nephews Tony, Colman, Niall, and Joseph carry the Huggard standards and traditions of family hospitality into a new century.





## Our Local Suppliers List

Angela O'Hanlon, Dingle Goat's Cheese

Cronin's Butchers, High Street Killarney

Mark Murphy, The Little Cheese Shop Dingle

Michael Gleeson, Ballyhar Farm Produce

O'Sullivan's Bakery, Killorglin

Spillane Seafoods, Fossa Killarney

Star Seafoods, Kenmare

Daly's Seafood, Cahersiveen

O'Sheas Fruit & Veg, Killarney

Brian Manning, Lispole Free Range Eggs

Eve's Leaves, Cahersiveen

Mary Walsh, Little Black Hill Farm, Organic Produce



### Table D'hôte Menu

Two Course - €55.00

Three Course - €70.00

## Appetisers

### Slow Cooked Beef Cheek

Foie Gras Terrine, Confit Potato, Brioche Crumb

Truffled Celeriac, Chive Oil

(1,3,7,12)

### Loin of Rabbit

Anascaul Black Pudding Mousse, Parma Ham

Salsify, Spinach, Rabbit Jus

(1,3,7,12)

### Organic Dingle Goats Cheese Mousse (V)

Beetroot Textures, Balsamic Reduction

Brick Pastry, Goats Cheese Snow

(1,7)

### Scots Pine Smoked Salmon (GF)

Pickled Shallots, Confit Lemon, Dill Oil

Horseradish Cream

(4,7,10)

### Shellfish Plate

Kataifi Prawn, Crab Meat Salad, Lobster Ravioli

(Supplement €5)

(1,2,3,7)

### Soup of the Evening

(V) – Vegetarian

(GF) – Gluten Free

*Please Notify your Server of any Allergies*



## Main Course

### **Grilled 8oz Sirloin of Irish Beef (GF)**

Anna Potato, Spinach Puree, Pickled Onion  
Oxtail & Wild Mushroom Ragout  
(7,9,12)

### **Roast Haunch of Wild Kerry Venison (GF)**

Smoked Beetroot Puree, Sweet Potato Fondant  
Preserved Cranberries, Sprout Leaves, Sloe Gin Jus  
(7,12)

### **Medallions of Wild Cod**

Pak Choi, Baby Fennel, Nori Seaweed, Verjus Gel  
Trout Roe Tartlet, Saffron & Fennel Cream  
(1,3,4,6,7)

### **Fillet of Wild Halibut**

Prawn Mousse, Courgette, Samphire  
Mussels, Dashi Broth  
(1,2,3,4,7)

### **Roast Cornfed Chicken Wellington**

Wild Mushroom Duxelle, Parma Ham  
Baby Carrot, Roasted Shallot, Tarragon Jus  
(1,3,7,10,12)

### **Seared Breast of Thornhill Duck**

Daikon Radish, Baby Beetroot, Cherry Gel  
Confit Leg Steamed Bun  
(1,3,7,12)

### **Salt Baked Celeriac (Vegan)**

Red Pepper Tapenade, Roasted Mushroom, Beetroot  
Black Garlic Puree, Vegan Jus

**All Main Courses Are Served with A Selection of Fresh  
Vegetables & Potatoes**

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## Dessert

### Mango & Coconut Éclair

Jasmine Caviar, Fresh Coconut Water Shot

Mango & Hibiscus Sorbet

(1,3,7,)

### Mexican Chocolate Soufflé

Smoked Vanilla Chantilly, Orange Confit

Cocoa Nib Ice Cream

(3,7)

### Lemon & Fresh Herb Gateau

Yoghurt & Zest Foam, Basil & Lemon Curd

Garden Herb Ice Cream

(3,7,8)

### Sorbet Selection

Assortment of Sorbets with Fresh Fruit

(8)

### Irish Farmhouse Cheese Board

A Selection of Irish Cheese, Sourdough Crackers

Mixed Nuts, Quince Jelly

Grapes

(Supplement €5)

(1,7,8)

With freshly brewed Tea or Coffee  
& Handmade Petit Fours

### List of Food Allergens:

- |                |                                 |             |
|----------------|---------------------------------|-------------|
| 1. Cereals     | 7. Milk                         | 13. Lupin   |
| 2. Crustaceans | 8. Nuts                         | 14. Mollusc |
| 3. Eggs        | 9. Celery                       |             |
| 4. Fish        | 10. Mustard                     |             |
| 5. Peanuts     | 11. Sesame Seeds                |             |
| 6. Soybeans    | 12. Sulphur Dioxide & Sulphates |             |

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## KIDS MENU

### Appetisers

Melon & Strawberries (GF) (V)  
With Orange Syrup  
€6.00

Soup of the Evening (GF)  
€6.00  
(1,7,9,10)

### Mains

6oz Sirloin Steak (GF)  
With French Fries & Pepper Sauce  
€18.00  
(7,12)

Fish of The Day  
Served on a bed of Mash with a Cream Sauce  
€16.00  
(4,7)

Fettuccine Pasta  
With Bolognese Sauce & Parmesan Shavings  
€14.00  
(1,7)

### Dessert

Warm Chocolate Brownie  
Chocolate Sauce, Vanilla Ice Cream  
€7.50  
(3,7,8)

Vanilla & Caramel Sundae  
With Popcorn  
€7.00  
(1,3,7)

(V) - Vegetarian  
(GF) - Gluten Free

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“Simplicity is a difficult thing to  
achieve”

