



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 82 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

Harringtons Bakery, Kenmare

Spillane Seafoods, Fossa Killarney

Star Seafoods, Kenmare

Daly's Seafood, Cahersiveen

O'Sheas Fruit & Veg, Killarney

Brian Manning, Lispole Free Range Eggs



Vegetarian & Vegan

Appetisers

Carrot & Coconut Plate (Ve)

Roasted Garden Carrots, Carrot Top Pesto
Pickled Baby Carrot & Carrot Puree, Coconut Ice Cream

Lake Hotel Garden Salad (Ve)

Selection of Herbs, Salads & Vegetables Grown by Our Kitchen Team

Main Course

Tomato & Basil Polenta Cake (Ve)

Pickled Onions, Toasted Pine Nuts
Red Pepper Puree, Herb Oil, Vegan Cheese

Salt Baked Celeriac (Ve)

Sauteed Wild Mushroom & Tarragon, Watercress
Mushroom Ketchup & Truffle Oil

Dessert

Coconut & Tonka Bean Panna Cotta (GF) (VE)

Pineapple & Coriander Compote,
Mango & Passion Fruit Sorbet

Chocolate Cremeux (Ve)

Pear & Black Pepper Compote
Chocolate Tuille, Pear Sorbet.

(Ve) – Vegan

With freshly brewed Tea or Coffee

Allergens Book Available on Request
Please Notify your Server of any Allergies



The Lake Hotel

♦ K I L L A R N E Y ♦



Table D'hôte Menu

Two Course - €48.00

Three Course - €58.00

Appetisers

Foie Gras Mille Feuille

Cream Cheese, Caramelised Apple

Fillo Pastry, Truffle Dressing

Shellfish Plate

Ted Brownes Crab Meat, Cromane Oyster

Lobster Ravioli, Kataifi Prawn

(Supplement €4)

Organic Dingle Goats Cheese Mousse (GF) (V)

Sweet Pepper Glaze, Confit Tomato, Hazelnut Crumb

Scots Pine Smoked Salmon (GF)

Pickled Shallots, Confit Lemon, Dill Oil, Burnt Lemon Powder

Horseradish Cream

Warm Beef Cheek Terrine

Salt Baked Celeriac, Pickled Mushroom, Spinach Puree

Beef Jus

Soup of the Evening

(V) - Vegetarian

(GF) - Gluten Free

Allergens Book Available on Request

Please Notify your Server of any Allergies



Main Course

Ballyhar Farmhouse Chicken

Roast Breast, Ballotine Leg, Spring Roll, Confit Wings
Kimchi Aioli, Lightly Spiced Jus

Seared Breast of Skeaghmore Duck

Confit Leg, Pickled Cherries
Beetroots, Shery Reduction

Grilled 8oz Sirloin of Irish Beef

Potato and Smoked Pancetta Terrine, Truffle Crumb, Onion Puree
King Oyster Mushroom, Wild Mushroom Cream

Slow Braised Short Rib of Beef (GF)

Heritage Carrots, Smoked Carrot Puree
Nettle Colcannon, Lovage Oil, Braising Juices

Pan Seared Scallops (GF)

Sea Buckthorn, Pomegranate, Tenderstem Broccoli, Chorizo Crumb
Citrus Butter Sauce

Pan Fried Fillet of Halibut (GF)

Squid Ink Gnocchi, Seaweed Butter
Braised Baby Vegetables, Shellfish Bisque

All Main Courses are served with a Selection of fresh Vegetables & Potatoes

Allergens Book Available on Request
Please Notify your Server of any Allergies



Dessert

Apple Cider Baba

Granny Smith Apple Compote, Honey & Yogurt Parfait

Black Sesame Cremeux (GF)

Blackberry Textures, Coconut Mousse
Blackberry Sorbet

Spring's Rhubarb Bavaois & Madagascar Vanilla Ganache

Timut Pepper Opaline, Grapefruit

70% Fleur de Cao Chocolate & Orange Tart

Hazelnut & Cocoa Nibs Tuile, Orange Pearls

The Following Item Carries a Supplement

Irish Farmhouse Cheese Board

A Selection of 5 Irish Cheeses, Spiced Apple Chutney
Honeycomb, Pickled Walnuts & Sourdough Crackers
(Supplement €4)

With freshly brewed Tea or Coffee
& Handmade Petit Fours

Allergens Book Available on Request
Please Notify your Server of any Allergies

“Simplicity is a difficult thing to
achieve”

