



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)

### Roast Loin of Rabbit

Nettle Colcannon, Anascaul Black Pudding Mousse  
Baby Heritage Carrot, 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 Loin of Kerry Lamb

Pithivier of Slow Braised Shoulder, Walnut Ketchup  
Dauphine Potato, Beetroot Cured Apple  
Red Wine Jus  
(Supplement €10)  
(1,3,7,8,12)

### 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

### **Irish Whiskey & Lake Hotel Honey Baba**

Baileys Chantilly, Raspberry

Honey & Whiskey Ice Cream

(1,3,7)

### **Rhubarb & Citrus Tartlet**

Zesty Crème Brulee, Rosemary & Timut Pepper Ganache

Rhubarb & Prosecco Sorbet

(1,3,7,8)

### **Strawberry & Elderflower Fraisier (GF)**

Elderflower & White Chocolate Mousse

Marinated Strawberries, Buddha's Hand Ice Cream

(3,7,8)

### **Sorbet Selection (GF)**

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

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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”

