



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 Courses - €70.00

Appetisers

Guinness Braised Beef Cheek

Caramelised Onion, Baby Carrot, Herb Crumb
Potato & Horseradish Foam
(1,7,12)

Rabbit Loin

Annascaul Black Pudding, Parma Ham
Breaded Kidney, Herb Creamed Potato
Roast Rabbit Jus
(1,3,7,12)

Organic Dingle Goats Cheese Mousse (V)

Beetroot Textures, Balsamic Reduction
Brick Pastry, Goats Cheese Snow
(1,7)

House Smoked Salmon

Guinness Yoghurt Gel, Red Onion Pearls
Pickled Fennel, Brown Bread Crumble
(1,2,3,4,7,10,12,14)

Atlantic Crab Tian (GF)

Compressed Pear, Almond, Avocado
Ajo Blanco
(Supplement €5)
(2,3,4,7,10,12,14)

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)

Smoked Brisket Croquette, Whiskey Braised Carrot
Tomato Relish, Pickled Celeriac, Bourbon Pepper Cream
(Wine Suggestion: Los Andes Malbec €35 / Chateau Maucoil CDP €95)
(1,3,7,12)

Slow Braised Featherblade of Beef

Smoked Potato Fondant, Parsley Root Puree
Purple Broccoli, Smoked Bacon Ragout, Red Wine Jus
(Wine Suggestion: Palacio Cabernet Sauvignon €30 / Bourgogne Pinot Noir €54)
(7,9,10,12)

Medallions of Wild Cod

Pak Choi, Asparagus, Nori Seaweed, Verjus Gel, Trout Roe Tartlet
Saffron & Fennel Cream
(Wine Suggestion: Etra Albarino €35 / Bischel Gau-Algesheim Riesling €59)
(1,3,4,6,7)

Fillet of Wild Halibut

Prawn Mousse, Courgette, Grilled King Oyster Mushroom, Kombu Jelly
Egg White Caviar, Capers, Wasabi, Soy Dashi
(Wine Suggestion: Bosco Pinot Grigio €35 / Chateau de Chemilly Chablis €58.50)
(1,2,3,4,6,7)

Roast Cornfed Chicken Wellington

Wild Mushroom Duxelle, Parma Ham, Baby Carrot, Roasted Shallot, Tarragon Jus
(Wine Suggestion: Head over Heels Chardonnay €30 / La Mariniere Muscadet €36.50)
(1,3,7,10,12)

Seared Breast of Thornhill Duck

Daikon Radish, Baby Beetroot, Cherry Gel, Confit Leg Steamed Bun
(Wine Suggestion: Home Run Zinfandel €35.50 / San Carlo Dezanni Barolo €75)
(1,3,7,12)

Salt Baked Celeriac (Vegan)

Red Pepper Tapenade, Roasted Mushroom, Beetroot, Black Garlic Puree, Vegan Jus
(Wine Suggestion: Better Half Sauvignon Blanc €38.50 / Rubiolo Montepulciano d'Abruzzo, €35)

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

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Dessert

Komuntu Chocolate, Coconut & Avocado Tartlet
Cocoa Feuillantine, Coconut Sponge, Malibu Guacamole
Komuntu Cremeux, Chocolate Gel
Coconut & Lime Ice Cream
(1,3,7,8)

Mango, Victoria Pineapple & Galangal Pavlova (GF)
Swiss Meringue, Galangal Pannacotta, Exotic Fruit Cremeux
Victoria Pineapple Carpaccio
Mango & Passionfruit Sorbet
(3,7)

Hazelnut, Coffee & Parsnip Paris-Brest
Chou Pastry, Coffee Cremeux, Hazelnut Praline
Crème Princess, Caramelised Hazelnuts
Parship Crisps, Parsnip Ice Cream
(1,3,7,8)

White Chocolate, Caramel & Mandarin Spheres
White Chocolate Mousse, Vanilla Cheesecake
Salted Caramel, Mandarin Sorbet
Vanilla Caviar
(13,7,8)

Irish Farmhouse Cheese Board
A Selection of 5 Irish Cheese, Sourdough Crackers
Mixed Nuts, Spiced Plum Chutney
Fresh Grapes
(Supplement €5)
(1,7,8)

With freshly brewed Tea or Coffee & Handmade Petit Fours

List of Food Allergens:

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

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KIDS MENU

(Served Until 7pm)

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”

