



Five-course Dinner at Ballymaloe House Hotel

Sample Menu

Served Monday to Saturday from 18:00 to 21:00, priced at €110 per adult.

by Executive Head Chef, Dervilla O'Flynn

Ballycotton Day Boat Lobster Velouté with Dill Crème Fraîche

Chilled Shanagarry Cucumber & Farm Yoghurt Soup

Taramasalata with Grilled Garden Courgettes, Cherry Tomato & Sourdough

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Pan Seared Wexford Scallops with Nam Jim

Carrot & Red Onion Bhaji with Cannellini Bean Cream, Candied Chilli

Baked West Cork Ricotta with Red Pepper, Olive Salsa

Wild Pigeon Terrine with Cumberland Sauce

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Wild Atlantic Halibut with Rosé Beurre Blanc, Shanagarry Spinach & Braised Garden Leeks

Ballymaloe Farm Pork with Fennel Jus, Tomato Fondue, Romano Beans

Wild Killarney Park Venison, Bordelaise Sauce, Wild Ballycotton Blackberries, Roast Garden Red Onions, Cavolo Nero

Cauliflower & Aubergine Shawarma, Tahini Dressing, Swiss Chard

Kingston's Organic Potatoes with Garden Mint & Parsley Butter

Garden Leaf Salad on Request

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Selection of Irish Cheese served with Membrillo & Ballymaloe Cheese Biscuits

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Ballymaloe Dessert Trolley

Garden Mint, Lemon Verbena, Barry's Leaf Tea or Golden Bean French Press Coffee with Petits Fours