



Five-course Dinner at Ballymaloe House Hotel

Sample Menu

Served Monday to Saturday from 18:00 to 21:00, priced at €120 per adult.

by Executive Head Chef, Derville O'Flynn

Crown Prince Pumpkin Soup, Chestnut Gremolata

Hot Rossmore Rock Oysters with Champagne Sauce

Ruby Beetroot, Macroom Whipped Ricotta, Candied Walnuts, Rose Vinaigrette

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Day Boat Lobster Tagliatelle

Goose Salad, Red Cabbage, French Dressing, Apricots, Toasted Pecans

Salt Baked Celeriac with Maitake Mushroom Purée, Thyme and Beurre Noisette

Wild Killarney Park Venison with Roast Garden Beetroot, Celery, Ardmore Carrots

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Ballycotton Black Sole on the Bone with Lobster Velouté Sauce, Garden Ragged Kale and Florence Fennel

Whitegate Free Range Duck Breast & Confit Leg with Marsala Jus, Garryhinch Mushrooms Duxelles, Roast Saleen Carrots, Parsnips

Roast Stuffed Loin of Lamb with Rosemary Jus, Salsa Verde, Cavolo Nero, Roast Red Onion

Roast Garden Pumpkin, King Oyster Mushroom Scallops, Jerusalem Artichoke Cream, Romanesco, Chilli & Zatar Oil, Parmesan Crisp

Scallion Champ

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