



## **Five-course Dinner at Ballymaloe House Hotel**

### ***Sample Menu***

*by Executive Head Chef, Dervilla O'Flynn*

*Served Monday to Saturday from 18:00 to 21:00, €120 per adult*

Ballycotton Fish Soup with Rouille and Croûtons

Ballymaloe Farm Pork Rillettes with Cracking and Quince Aioli

Cáis Na Tíre Sheep Cheese Custard with Hazelnut and Parmesan Sablé

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Ballycotton Black Sole with Ginger Vermouth Beurre Blanc

Hot Rossmore Oysters with Champagne Sauce

Ballymaloe Pappardelle with Braised Ox Cheek, Pecorino

Broad Bean Risotto with Lemon Ricotta, Gubbeen Pancetta

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Wexford Scallops with Blood Orange, Dill Salsa, Cauliflower Purée and Garden Leeks

Frank Murphy's Sirloin and Short Rib Beef with Bordelaise Sauce, Béarnaise Sauce, Garryhinch

Oyster Mushrooms

East Cork Rack and Lamb Kofta with Black Olive Juniper Jus, Hispi Cabbage, Celeriac Fondant

Garden Beetroot Tarte Tatin with Dill Crème Fraîche and Wild Purslane Salad

Beef Fat Roast Potatoes

Garden Leaf Salad on Request

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Selection of Irish Cheese served with Membrillo and 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