



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 & Quince Aioli

Cáis Na Tíre Sheep Cheese Custard with Hazelnut & Parmesan Sablé

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Hot Rossmore Oysters with Champagne Sauce

Ballycotton Black Sole with Blood Orange Beurre Blanc

Ballymaloe Pappardelle with Braised Ox Cheek, Pecorino

Broad Bean Risotto with Lemon Ricotta & Gubbeen Pancetta

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Wexford Scallops, Ginger Saffron Cream, Wild Garlic Oil, Garden Sprouting Broccoli & Glazed Chicory

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

Frank Murphy's Sirloin & Fillet of Beef, Bordelaise & Béarnaise Sauces, Ragged Kale, Roast Parsnips

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

Beef Fat Roast Potatoes

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

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

Served with Petits Fours