

## ***Sample Dinner Menu – September 2026***

*Autumn Vegetable & Gubbeen Bacon Soup with Gremolata*

*Chilled Garden Cucumber Soup*

*Rossmore Oyster with Sauce Mignonette*

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*Ballycotton Haddock with Gurkin & Caper Beurre Blanc*

*Ballycotton Bay Crab Blini with Apple, Lime, Purslane*

*Roast Whitegate Free Range Quail with Beetroot, Honey & Thyme Jus*

*Potato Gnocchi with Courgette & Basil Pesto, Crown Prince Squash*

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*Wild Atlantic Halibut with Shrimps, Bretonne Sauce, Sautéed Fennel & Runner Beans*

*Whitegate Free Range Duck Breast & Confit Leg with Marsala Jus, Romano Beans, Roast Carrots & Parsnips*

*Peppered Knockanore Venison with Pickled Prunes & Bordelaise Sauce with Braised Celeriac & Cavolo Nero*

*Shanagarry Miso Baked Aubergine with Chickpea Hummus, Purple Sprouting Broccoli, Chilli & Citrus Butter*

*Queen Potatoes with Basil & 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*

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

**€120.00**

***Head Chef Dervilla O'Flynn***

***Served Monday to Saturday, 18:30 to 21:00***