



Conservatory Lunch at Ballymaloe House Hotel

Sample Menu

Served Monday to Saturday from 12:30 to 14:00

Roast Celeriac & Garden Apple Soup with Chive Oil €10.00

Frank Hederman's Smoked Mackerel, Garden Ruby Beetroot, Horseradish Crème Fraiche, Garden Leaves, Mustard Dressing & Crispy Jerusalem Artichokes €18.00

West Cork Mussels Steamed in White Wine, Parsley and Garlic €18.00

~ ~ ~

Moules-Frites, Mussels served with Ballymaloe Chips and Mayonnaise €25.00

Ballycotton Buttermilk Fried Fish with Tartare Sauce, Potato Terrine, Garden Kale Salad €28.00

Free Range Organic Confit Chicken, Braised Cannellini Beans, Garden Leek Fondue, Confit Garlic and Crispy Kale €27.00

Rigatoni with Garden Pumpkin, St Tola, Toasted Hazelnuts, Plumped Golden Raisins €23.00

Ballymaloe Mezze Plate - Beetroot Hummus, Romesco, Roast Spiced Aubergine, Olives, Beetroot, Feta and Hazelnut Salad with Bread Shed Sourdough €20.00

Toasted Sandwich with Rosscarbery Ham, Ardsallagh Cheddar Cheese and Onion Confiture on Ballymaloe White Bread with Garden Salad €18.00

Frank Hederman's Smoked Salmon on Ballymaloe Brown Yeast Bread with 00 Garden Leaf Salad and Pickled Cucumber €19.00

Ballymaloe Chips with Mayonnaise €7.00

~ ~ ~

Garden Pears with Vanilla Ice Cream, Chocolate Sauce and Toasted Almonds €9.00

Twice Baked Chocolate Cake with Cream or Vanilla Ice Cream €10.00

Slice of Today's Afternoon Tea Cake €8.00

~ ~ ~

Golden Bean Espresso €3.00

Golden Bean Americano €3.80

Golden Bean Cappuccino €4.20

Golden Bean Latte €4.20

Garden Mint, Lemon Verbena, Barry's Leaf Tea or Golden Bean French Press Coffee €5.00