



Conservatory Lunch at Ballymaloe House Hotel

Sample Menu

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

by Executive Head Chef, Dervilla O'Flynn

Carrot, Lemongrass & Coriander Soup with Lime & Farm Yoghurt €10.00

Frank Hederman's Smoked Mackerel Rillettes with Cucumber Pickle €17.00

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

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

Spiced Pear, Walnut, Chicory & Crozier Blue Cheese Salad, Shallot & Braised Red Onion €18.00

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Ballycotton Fish, Herb & Lemon Aioli with Potato Terrine €28.00

Regans Organic Chicken Leg Confit with Lentil de Puy, Chorizo, & New Season Wild Garlic Oil €27.00

Rigatoni with Italian Pork, Fennel & Rosemary Sauce with Parmesan €23.00

Ballymaloe Mezze Plate with Romesco, Beetroot, Roast Aubergine, Feta & Hazelnut Salad, Harissa
Roast Aubergine & Bread Shed Sourdough €24.00

Ballymaloe Toasted Sandwich, Gubbeen Pistachio Salami, Coolea Cheese & Onion Confiture €16.00

Ballymaloe Chips with Mayonnaise €7.00

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New Season Strawberries with Meringues & Cream €9.00

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

Slice of Today's Afternoon Tea Cake €8.00

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