



Three-course Sunday Lunch at Ballymaloe House Hotel

Sample Menu

Served on Sundays from 12:30 to 14:00, priced at €70 per adult.

by Executive Head Chef, Dervilla O'Flynn

Mushroom & Thyme Soup with Garlic Croûtons

Ballycotton John Dory, Halibut & Monkfish Fritto Misto with Pickled Ginger Aioli

West Cork Buratta with Cumin Roast Aubergine, Salted Almonds & Balsamic Dressing

East Cork Lamb's Liver on Toast with Sage Cream

Ballymaloe Pork, Spinach & Garden Herb Terrine, Celeriac Remoiulade & Sauerkraut

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Roast Ballycotton Cod with Lobster, Wild Garlic Beurre Blanc & Buttered Leeks

Regans Organic Roast Chicken with Thyme Stuffing, Tarragon Jus & Rainbow Chard

Murphy's Leg of Lamb with Rosemary Jus, Coriander Labneh, Ragged Kale & Roast Parsnips

Rosscarbery Rib Eye Beef with Bordelaise Sauce, Horseradish Crème Fraiche & Crushed Celeriac & Roast Red Onion

Potato Gnocchi, Wild Garlic Pesto & Garden Kale

Garden Leek Mashed Potatoes & Carrots Vichy

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Ballymaloe Dessert Trolley

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

Irish Farmhouse Cheese Board with Confiture & Ballymaloe Cheese Biscuits
€10.00 per person supplement



Four-course Sunday Dinner at Ballymaloe House Hotel

Sample Menu

Served on Sundays from 18:00 to 21:00, priced at €90 per adult.

by Executive Head Chef, Dervilla O'Flynn

Spring Vegetable & White Bean Broth with Wild Garlic Pesto

Ballycotton Plaice à la Meunière

Galway Mussels Steamed with Leeks & Bacon

Garryhinch Mushroom Risotto with Parsley Oil

Ballymaloe Pork, Spinach & Herb Terrine with Francatelli Sauce

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Dublin Bay Scallops with Blood Orange Beurre Blanc, Sautéed Leeks & Spinach

Ballymaloe Farm Pork Loin with Crackling, Fennel Jus & Rainbow Swiss Chard

Frank Murphy's Sirloin & Fillet of Beef with Bordelaise Sauce, Horseradish Crème Fraîche & Braised Green Onion

East Cork Rack & Leg of Lamb with Rosemary Jus, Membrillo Aioli, Ruby Beetroot & Crushed Celeriac

Potato & Rosemary Gnocchi, Carrot Purée & Sprouting Kale Tops

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Beef Fat Roast Potatoes

Salad Leaves on Request

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Selection of Irish Cheese served with Membrillo & Ballymaloe Cheese Biscuits

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Ballymaloe Dessert Trolley

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