



## **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

French Peasant Soup

Pan Seared Wexford Scallops with Salsa Verde

Hot Rossmore Rock Oysters with Champagne Sauce

Wild Wood Pigeon Salad Tiède with Cumberland Sauce, Parsnip Crisps

Whipped West Cork Lemon Ricotta with Grilled Courgettes, Confit Tomatoes, Basil Pesto

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Ballycotton Monkfish with Lobster Velouté, Romano Beans & Courgette Trifolati

Free Range Whitegate Duck Breast & Confit Leg with Marsala Jus, Sage, Shallot Stuffing, Garden Swiss Chard

Frank Murphy's Sirloin & Fillet of Beef with Peppercorn, Tarragon Sauce, Garden Red Onions, Mixed Greens

Roast Ballymaloe Farm Pork with Crackling, Fennel Jus, Gremolata & Spiced Aubergines

Spiced Beluga Lentil, Spinach & Cauliflower Torte, Slow Roast Tomato, Coconut & Cardamon Cream

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Kilbrack Organic Potatoes with Nasturtium 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

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