4-Course Sunday Dinner Sample Menu – November 2026

Pumpkin & Leek Soup with Parsley Pesto

Ballycotton Bay Shrimp & Fennel Risotto with Lemon Oil

Wexford Scallops with Winter Artichokes, Charred Red Pepper & Chilli Butter

Free Range Whitegate Quail with Thyme Jus & Potato Rosti

Garden Beetroot & Leek Terrine with Spring Onion & Fennel Mayonnaise

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Ballycotton Cod with Day Boat Lobster & Dill Bretonne Sauce, Sautéed Fennel & Garden Spinach

Ballycotton Monkfish with Courgette, Chilli & Lime Salsa, Cauliflower Purée & Bok Choy

Whitegate Free Range Guinea Fowl with Ballymaloe Honey & Sage Jus, Crushed Celeriac & Rainbow Chard

Frank Murphy's Roast Sirloin & Fillet of Beef with Bordelaise Sauce, Chimichurri, Cavolo Nero

& Cumin Roast Carrots

Parsnip Gnocchi, Walnut Miso, Sage, Chilli & Citrus Butter with Garden Greens

Potatoes Mashed with Roast Garlic Oil

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

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

€95.00

Head Chef, Dervilla O'Flynn

Served on Sundays from 18:30 to 21:00