



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

Potato Soup with Gubbeen Chorizo, Parsley Oil

Ballycotton Squid & Halibut Fritto Misto with Gently Spiced Aioli

East Cork Lamb's Liver with Braised Haricot Beans, Salsa Verde

Ballymaloe Farm Pork, Pistachio & Apricot Terrine with Cumberland Sauce

West Cork Mozzarella, Shanagarry Tomatoes, Pickled Onion, Toasted Hazelnuts, Basil Dressing

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Ballycotton Monkfish with Day Boat Lobster Beurre Blanc, Kilbrack Cherry Tomatoes & Bok Choy

Regan's Organic Roast Chicken with Sage Stuffing, Rosemary Jus, Braised Garden Cabbage with Gubbeen Bacon

Roast Leg of Lamb with Thyme Jus, Damson Membrillo, Ruby Beetroot, Garden Spinach

Rosscarbery Rib of Beef with Bordelaise Sauce, Horseradish Crème Fraiche, Swiss Chard,
Braised Garden Red Onions

Cauliflower Shawarma with Tahini Dressing, Garden Beans & Sunflower Seeds 7,9,10

Potatoes with Parsley Butter & Bay Scented 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