3-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

Roast Ardmore Carrots and Coconut Soup, Tandoori Spiced Yoghurt

Ballycotton Monkfish & Halibut Fritto Misto with Spiced Aioli

Steamed Galway Mussels with Vermouth and Sherry

Ballymaloe Pâté Maison with Wild Blackberry and Garden Apple Compote, Shanagarry Watercress, Warm Bread

Macroom Mozzarella with Roast Ruby Beetroot, Candied Walnuts, Garden Leaves, Rose Vinaigrette

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Ballycotton Hake with Nasturtium Hollandaise, Day Boat Shrimp and Garden Spinach

Regan's Organic Roast Chicken with Sage Stuffing, Smoked Gubeen Bacon, Rosemary Gravy, Braised Red Cabbage

East Cork Leg of Lamb with Thyme Jus, Salsa Verde, Confit Leek & Roasted Jerusalem Artichoke

Rosscarbery Rib Eye Beef with Horseradish Crème Fraiche, Bordelaise Sauce, Glazed Parsnips, Garden Calvo Nero

Spiced Pumpkin, Roasted Garryhinch Mitake Mushroom, Purple Sprouting Broccoli, Spinach, Pistachio Pesto

Colcannon and 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

4-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

Chicken Miso Broth with Shiitake Mushrooms & Spring Onions

Ballycotton Brill with Dill Hollandaise

Potted Ballycotton Shrimps with Lime, Chilli & Coriander Butter

Wild Mallard Salad Tiède with Spiced Blackberries & Parsnip Crisps

Whipped West Cork Ricotta with Roast Pumpkin & Pistachio Pesto

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Wild Atlantic Halibut with Apple & Nori Salsa, Jerusalem Artichoke Purée & Sautéed Spinach

Ballycotton Black Sole on the Bone with Lobster Bisque & Purple Sprouting Broccoli

Moroccan Style Lamb Shank with Apricots, Toasted Almonds & Ragged Kale

Roast Stuffed Loin of Pork with Fennel Jus & Red Cabbage

King Oyster Mushroom Scallops with Maitake Cream, Romanesco, Miso & Sesame Dressing, Parmesan Crisp

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Goose Fat Roast Potatoes

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