



Sample Ballymaloe House Summer Lunch Menu 2017

Potato Soup with Gubbeen Chorizo

Salad of St. Tola Goat Cheese with PX Raisins

Mussels Steamed with Fino Sherry & Spring Onions

Ballymaloe Crab Mayonnaise with Cucumber & Tomato Salad

Selection of Pâté & Terrines with Ballymaloe Pickles

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*Panfried Wild Blackwater Salmon with Nasturtium Butter &
Mange Tout Peas*

*Roast Free Range Chicken with Fresh Herb Stuffing, Redcurrant Sauce
& Red Russian Kale*

Grilled Escalope of Beef with Horseradish Cream & French Fried Onions

*Chickpeas Braised with Tomatoes & Swiss Chard served with Garden
Leaves & Basil Pesto*

New Potatoes & Glazed Carrots

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Ballymaloe Desserts

Fresh Garden Infusion, Tea or Golden Bean Coffee

If you suffer from a food allergy or intolerance, please find our allergen menu at Reception

Two Course Euro 32.00 per person

Three Course Euro 40.00 per person

<i>Potato Soup with Gubbeen Chorizo</i>	€6.50
<i>Salad of St. Tola Goat Cheese with PX Raisins</i>	€10.00
<i>Ballymaloe Crab Mayonnaise with Cucumber & Tomato Salad</i>	€10.00
<i>Selection of Pâté & Terrines with Ballymaloe Pickles</i>	€10.00

<i>A Selection of Irish Farmhouse Cheese with Ballymaloe Biscuits & Quince Paste</i>	€15.00
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Open Sandwiches

<i>Turkey with Redcurrant Sauce</i>	€10.00
<i>Cheddar Cheese with Ballymaloe Relish</i>	€10.00
<i>Ham with Cucumber Pickle</i>	€10.00
<i>Lamb with White Currant & Mint Jelly</i>	€10.00

<i>Homemade Scones with Homemade Jam & Cream</i>	€4.50
<i>Jane's Biscuits</i>	€2.00
<i>Tea or Coffee & Petit Fours</i>	€3.00

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