



*Labneh with Pistachio Nuts, Pomegranate & Mint  
Grapefruit, Cucumber & Lovage Cocktail  
Onion & Thyme Leaf Soup  
French Peasant Broth*

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*Escalope of Wild Blackwater Salmon with Nasturtium Flower Butter  
Linguine with Courgette, Lemon & Parmesan  
Broad Bean & Gubbeen Chorizo Bruschetta  
St. Tola Goat Cheese with Beetroot Hummus, Garden Leaves & a Seed Crisp  
Smoked Mackerel Pâté with Cucumber, Radish & Marsh Samphire*

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*Escalope of Ballycotton John Dory with Garden Herb Relish & Pak Choi  
Panfried Hake with Mussels, Chilli & Parsley Oil served with Mange Tout Peas  
Free Range Chicken Baked with Wild Watercress served with Spring Cabbage  
Roast East Cork Beef with Red Wine Sauce, Salsa Verde, Horseradish Cream  
& Garden Green Onions  
Slow Roast Farm Pork with Chilli, Fennel & Coriander served with Bramley Apple  
Sauce & New Season Garlic Risotto  
Shanagarry Courgette Blossoms Stuffed with Macroom Ricotta & Basil served with  
Tomato Fondue, Mange Tout & Parsley Pesto*

*New Potatoes & Glazed Carrots  
Salad of Garden Leaves*

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*Selection of Irish Farmhouse Cheese*

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*Ballymaloe Desserts*

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*Fresh Garden Infusion, Tea or Golden Bean Coffee with Petits Fours*

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*Summer Sample Dinner Menu 2017*

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*€75.00 (including 9% V.A.T.)*

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