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Ballymaloe House, Dinner Menu

Ballymaloe House

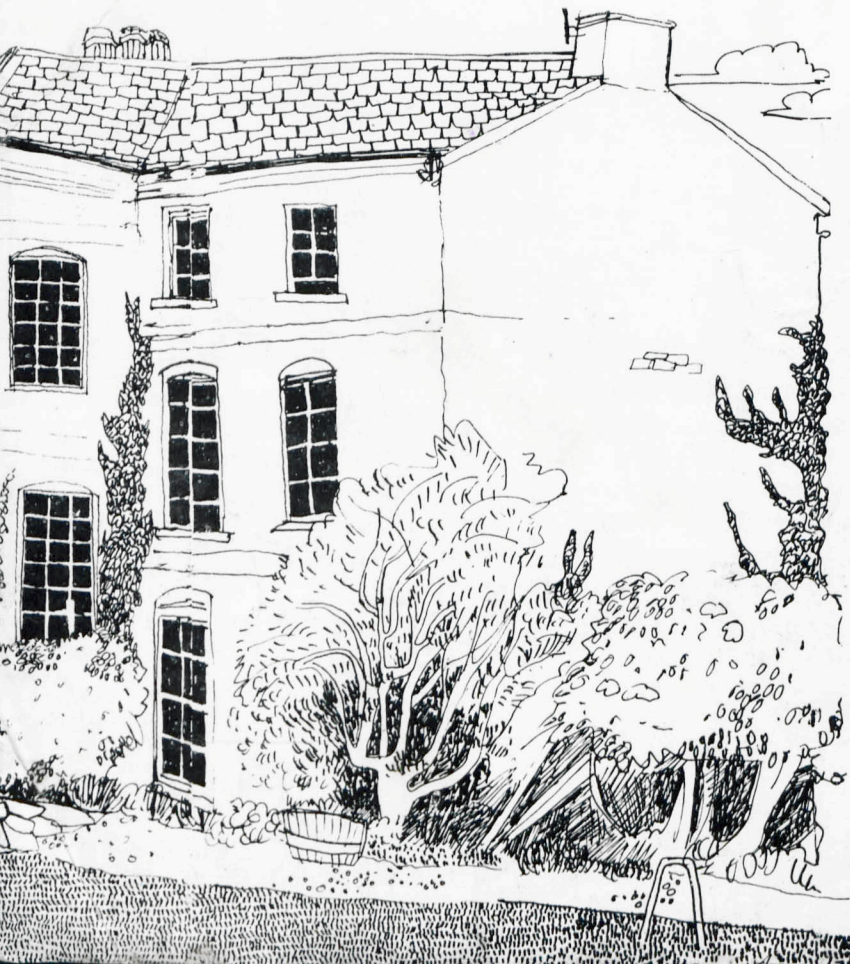
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Carrot & Apple Cruditeés
Tomato & Leek Vinaigrette.
Consomme Brunoise
Spinach Soup

Thursday 29th September
Dinner £19.50 p Service 10%.

Baked Plaice, Herb Butter.
Poached Monkfish in Red Pepper Sauce.
Plate of Hot Seafood.
Smoked Salmon & Avocado Salad
Sauté of Chicken Livers with Herbs & Mushrooms.
Terrine aux Herbes

Hot Buttered Crayfish £3. extra.
Baked Brill, Chive Butter Sauce.
Duck Roast with Orange.
Roast Rack of Lamb, Mint Sauce.
Noisette of Pork, Vallée d'Auge.
Sauté of Veal Liver, flamed in Whiskey.

Herbed Mushrooms, Cabbage, Piperade, Champ.

Cheese

Desserts

Coffee

Teas

Petits Fours.

