Ballymaloe House Restaurant Dinner 2017

Ballymaloe House

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Lemon Verbena Granita with Orange & Marigold
Chilled Lebanese Cucumber Soup with Pickled Chioggia Beetroot
Potato & Fresh Herb Soup
Consommé Julienne

Baked Ballycotton Plaice on the bone with Herb Butter
Roast Ray Wing with Caramelised Garlic & Sherry Vinegar Dressing
Salad of Ruby Beetroot, Raspberries, Labneh & Mint
Young Crozier Blue Cheese with Walnuts, Honey & Rocket
Pâté Maison with PX Raisins

Roast Ballycotton Hake with Parsley, Chilli, Garlic, Mussels & Swiss Chard
Poached Monkfish with Tomato & Basil Sauce and Green Beans
Ballymaloe Cured Ham Braised in Chablis with Garden Courgettes
Traditional Roast Guinea Fowl with Fresh Herb Stuffing, Redcurrant Sauce & Summer Garden Cabbage
Roast East Cork Sirloin of Beef with Béarnaise Sauce, Horseradish Cream & Roast Red Onions
Organic Courgette Blossoms Stuffed with Ardsallagh Goat Cheese, Tomato Fondue, Olives & Roast Courgettes

New Potatoes & Glazed Summer Carrots
Salad of Organic Garden Leaves

Selection of Irish Farmhouse Cheese

Ballymaloe Desserts

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

Tuesday 5th July 2016

€75.00 (including 9% V.A.T.)

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