



BALLYMASCANNON HOTEL & GOLF RESORT

Three Courses €46

To Start

Ham Hock & Foie Gras Terrine, Piccalilli, Mushroom & Mustard Mayonnaise (1,3,6,9,10,12,)

Seasonal Soup and Sourdough Bread (1,6,9)

Fried Fish Cake, Asian Slaw & Dressing (1,3,6,11,12)

Warm Goats Cheese open Sourdough Sandwich, Pickled Vegetables, Tapenade & Basil (1,3,6,8,12)

Winter Beetroot & BBQ Pear Salad, Blue Cheese, Shaved Chestnuts, French Dressing (6,8,9,11,12)

To Follow

Sirloin Steak, Mushroom Fricassée, Thick Cut Chips, Mushroom & Pepper Cream (6,9,12)
(€10 supplement)

Skeghanore Duck Confit, Braised Celeriac, Carrot & Orange Purée, Blackberry Sauce (2,4,6,9,12)

Wild Wicklow Venison, Braised Red Cabbage, Beetroot Ketchup, 5 Spice Venison Jus (9,10,11,12)

Market Fish of the Day (1,4,6,9,10,12,)

Crisp Chicken Kiev, Fondant Potato, Garlic & Watercress (1,3,6,11)

Seasonal Vegetables and Potatoes

To Finish

Apple, Pecan & Maple Crumble, Vanilla Ice Cream (1,3,6,8)

Vanilla Panna Cotta, Melon & Pineapple Salad (1,3,6,8,11)

Irish Artisan Cheese, Fruit Wafers, Apple Chutney (1,6,10,May contain traces of nuts)
(€5 supplement)

Vanilla Crème Brûlée, Irish Homemade Shortbread (1,3,6)

Selection Of Homemade Ice Creams
(Salted Caramel, Yogurt & Honeycomb, Vanilla) (1,3,6)

Sticky Toffee Pudding, Yogurt & Honeycomb Ice Cream (1,3,6,12)

Tea / Coffee / Infusions

Should you have any dietary requirements or allergies, please do not hesitate to inform your waiter.

All beef served is of Irish Origin

Allergen Information

1 Gluten. 2 Crustaceans. 3 Eggs. 4Fish. 5 Soy Beans. 6 Milk. 7 Peanuts. 8 Nuts. 9 Celery. 10 Mustard. 11 Sesame. 12 Sulphites. 13 Lupin. 14 Molluscs.