



BALLYMASCANNON
HOTEL & GOLF RESORT

SUNDAY LUNCH
RESTAURANT MENU
Three Courses € 38

To Start

- Port Oriel Prawn Cocktail, Guinness Wheaten Bread (1,3,4,11)
Leek and Potato Soup & Sourdough Bread (6,9)
Terrine of Ham Hock & Foie Gras, Brioche Toast, Picalilli, Mustard Mayonnaise (1,3,6,9,11,12)
Carlingford Seafood Chowder, Leeks & Peas (2,4,6,9,11,12)
Melon Salad with Fruit Sorbet (Allergen Free)

To Follow

- Roast Free Range Stuffed Turkey, Potato Fondant, Thyme Gravy (1,6,9,12,13)
Baked Atlantic Loin of Cod, Chilli Butter Sauce (4,5,6,9,11,12)
Roast Irish Hereford Beef, Confit Parsnip & Pepper Cream (9, 12)
Chargrilled Pork Steak, Braised Red Cabbage, Wild Mushroom Sauce (6,9,11,12)
Crispy Chicken Kiev, Garlic & Watercress (1,3,6,11,12)

Served with Winter Vegetables and Potatoes

To Finish

- Sticky Toffee Pudding, Yoghurt and Honeycomb Ice Cream (1,3,6,12)
Apple, Pecan & Maple Crumble, Vanilla Custard (1,3,12)
Vanilla Crème Brûlée, Irish Homemade Shortbread (4,5,6,8,11)
Pavlova, Praline & Cream (4,5,6,8,11)
Selection Of Homemade Ice Creams (1,3,6)

Complimentary Freshly Brewed Bewley's Tea and Coffee

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