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BALLYMASCANLON HOUSE HOTEL

Golf & Leisure Club

Sample Dinner Menu

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***Chicken Liver & Apricot Pate, Orange & Radish Salad, Brioche Toast (**GF)
Smoked Mackerel & Coriander Mousse with Brown Bread and Citrus Salad
Carpaccio of Watermelon, Fresh Fruits, Raspberry Coulis (GF) (V)
Confit Duck Leg, Balsamic Roasted Beetroot, Forest Fruit Compote
Roast Red Pepper & Lentil Soup Finished With Basil & Parmesan Shavings (GF)***

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***Grilled Sirloin Steak Cooked to Your Liking, Tempura of Prawns in Garlic Butter (**GF)
Panfried Supreme of Chicken, Poached Gnocchi, Blue Cheese & Parmesan Veloute
Baked Fillet of Salmon, Chorizo, Broad Bean & Prawn Cream Sauce
Panfried Tornado of Beef Fillet, Horseradish Mash, Roast baby Vegetables, Tomato & Tarragon Jus
Maple & Pepper Glazed Half Duck, Cranberry Stuffing & Mixed Berry Compote
Gorgonzola & Walnut Ravioli in a Sundried Tomato & Basil Veloute, Baby Leaf Salad, Garlic Ciabatta (V)***

Served with a Selection of Market Garden Vegetables & Potatoes

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***Warm Bakewell Tart, Custard & Cream
Salted Caramel Profiteroles, Chocolate Sauce, Vanilla Sauce
Homemade Strawberry Cheesecake, Fruit Coulis, Honey Comb Ice Cream
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
Selection of Ice Cream, Wafer Basket, Toffee Sauce (**GF)***

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Freshly Brewed Bewleys Tea or Coffee

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The Beef served in this Hotel is of Irish Origin

***(Please note if you have any dietary requirements or allergies please inform your server)
GF - Gluten Free, V - Vegetarian, **GF- Can be made Gluten Free***

€42.00 per person