BALLYMASCANLON
HOTEL & GOLF RESORT

Sunday Lunch

THREE COURSES €40 PER PERSON WITH TEA/COFFEE

To Start

PORT ORIEL PRAWN COCKTAIL
guinness wheaten bread
contains allergens 1, 2, 3, 4, 11

SOUP OF THE DAY
contains allergens 6, 9

WATERMELON & FRUIT COCKTAIL
raspberry purée, sorbet

BBQ PEAR & BEETROOT SALAD
hazelnuts, blue cheese
contains allergens 6, 8, 9, 11, 12

CAESAR SALAD
crisp romaine lettuce, bacon, olives, croutons, parmesan
contains allergens 1, 3, 4, 12

To Follow

ROAST CHICKEN
potato fondant, thyme gravy
contains allergens 1, 6, 9, 12, 13

GRILLED FILLET OF HAKE
asparagus & lemongrass velouté, herb oil
contains allergens 4, 5, 6, 9, 11, 12

CRISPY BELLY OF PORK
cabbage, parsley sauce
contains allergens 6, 9, 11, 12

HEREFORD IRISH SIRLOIN OF BEEF
yorkshire pudding, mushroom & pepper sauce
contains allergens 1, 6, 9, 12

NEW SEASON IRISH LAMB
peas, broad beans, rosemary jus
contains allergens 9, 11

SERVED WITH SEASONAL VEGETABLES AND POTATOES

To Finish

STICKY TOFFEE PUDDING
salted caramel ice cream
contains allergens 1, 3, 6

APPLE, PECAN & MAPLE CRUMBLE
vanilla custard
contains allergens 1, 3, 8, 12

VANILLA CRÈME BRÛLÉE
golden raisin cookie
contains allergens 3, 6

CHOCOLATE FONDANT TART
pistachio ice cream
contains allergens 1, 3, 6, 8

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

Please note that our Beef is of Irish Origin.