



BALLYMASCANLON  
HOTEL & GOLF RESORT

# *Private Dining Menu*

THREE COURSES WITH TEA/COFFEE

## *To Start*

### PRAWN COCKTAIL

lemon, cucumber

contains allergens 2, 3, 4, 11

### ROAST PEAR & BEETROOT SALAD

hazelnuts, cabernet dressing

contains allergens 7, 10, 12

### SEASONAL SOUP

artisan bread

contains allergens 1, 6, 9

### WATERMELON & FRUIT COCKTAIL

raspberry sorbet

## *To Follow*

### ROAST SIRLOIN OF BEEF

confit parsnip, wild mushroom & pepper sauce

contains allergens 9, 12

### MARKET FISH OF THE DAY

please ask your server for details

contains allergens 1, 4, 6, 9, 10, 12

### CRISPY CHICKEN KIEV

fondant potato, garlic & watercress

contains allergens 1, 3, 6, 11

### SLOW COOKED PORK,

cabbage, bacon, cabernet red wine sauce

contains allergens 6, 12

SERVED WITH SEASONAL VEGETABLES AND POTATOES

## *To Finish*

### STICKY TOFFEE PUDDING

honeycomb & yoghurt ice cream

contains allergens 1, 3, 6, 12

### SELECTION OF HOMEMADE

### ICE CREAMS

cappuccino, yogurt & honeycomb, vanilla

contains allergens 1, 3, 12

### VANILLA CRÈME BRÛLÉE

homemade shortbread

contains allergens 1, 3, 6

### RED FRUIT CHEESECAKE

whipped cream

contains allergens 1, 3, 6, 12

**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.