



BALLYMASCANNON
HOTEL & GOLF RESORT

Plant Based Menu

to start

HARISSA AUBERGINE WEDGES

tahini & mint soya-based yogurt, pomegranate, toasted pumpkin seeds
contains soya, sesame
VEGAN

CARROT LENTIL DAHL

mushrooms, chilli, crispy onions, coriander warm flatbread
contains soya, sesame, celery, wheat
VEGAN

CRISPY CORN RIBS

chilli & lime seasoning, fermented chilli mayo, lime wedge
contains sulphites, soya
VEGAN

mains

ROASTED CAULIFLOWER

garlic, fresh herbs, toasted spiced almonds, rich romesco sauce
contains almonds, celery, soya, sulphites
VEGAN

CHARRED BROCCOLI PEA RIGATONI

pea purée, sun dried tomatoes, Ardsallagh goat's cheese
contains soya, wheat, milk, celery
VEGETARIAN - CAN BE MADE VEGAN ON REQUEST

CUCUMBER, AVOCADO & ORANGE SALAD

quinoa, romaine lettuce, Ardsallagh feta, cashew crumb, citrus dressing
contains soya, cashew nuts, milk, sulphites
VEGETARIAN - CAN BE MADE VEGAN ON REQUEST

ask about our dessert options