



BALLYMASCANLON
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 vegetable samosas
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, maple syrup
contains almonds, celery, soya
VEGAN

CHARRED BROCCOLI PEA ORECCHIETTE

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

HOT HONEY TOFU BOWL

*crispy tofu tossed in hot honey, chilli, sesame seeds, lentils, quinoa,
shredded cabbage, cucumber, seasonal greens, radish,
spring onions, lemon, tomato dressing*
contains soya, sesame, sulphites
VEGAN

ask about our dessert options