



BALLYMASCANNON
HOTEL & GOLF RESORT

Private Dining Menu

To Start

Homemade Soup of the Day with homemade bread
(contains celery, wheat, milk, soya)

Beetroot & Poached Pear Salad roasted baby beets, poached pears, pickled grapes, candied walnuts, crispy kale, sherry vinaigrette & goats cheese
(contains milk, walnuts, soya, sulphites)

Chicken Liver Parfait port reduction, brioche bread, fig jam, pickled shallots, passion fruit
(contains egg, wheat, milk, soya, sulphites)

Prawn Cocktail with shredded lettuce and cocktail sauce
(contains crustaceans, eggs, soy, sulphites)

To Follow

Roast Sirloin of Beef wild mushroom & pepper sauce
(contains milk, soy, celery, sulphites)

Baked Herb Crusted Salmon with creamed leeks, seasonal greens & basil velouté
(contains fish, egg, dairy, sulphites)

Roast Breast of Free-Range Turkey & Glazed Ham
cranberry & sage stuffing, thyme gravy
(contains wheat, milk, soya, celery, sulphites)

Slow Braised Irish Lamb
tomato chutney, confit beets, lamb jus
(contains soya, sulphites, celery)

Broccoli & Pea Orecchiette Pasta pea purée, sun dried tomatoes, Ardsallagh goat's cheese
(contains wheat, milk, soya, celery) (available as Vegan on request)

All main courses served with seasonal vegetables & potatoes

To Finish

Lemon Meringue Tart passion fruit sorbet
(contains wheat, egg, milk, sulphites)

Classic French Financier Cake with poached peaches, vanilla ricotta cream, pistachio crumb *(contains almond, pistachio, sulphites, soya, milk, egg)*

Selection of Ice Cream *(contains egg, milk)*

Dessert of the Day (ask your server for details)
(contains wheat, milk, egg, soy)

Coffee / Tea/ Infusions