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

BLACK LENTIL DAHL
mushrooms, coconut cream, chilli, crispy onions, coriander, Indian flat bread
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

ROASTED SQUASH RIGATONI
squash purée, roasted squash, tomato,
creamy velouté, freshly grated parmesan
contains wheat, milk, soya, sulphites, egg
VEGETARIAN - CAN BE MADE VEGAN ON REQUEST

HIYAYAKKO CRISPY JAPANESE TOFU SALAD
crispy tofu, garlic chilli paste, cucumber, spring onions,
soya & dashi dressing, shredded carrot
contains soya, sesame, sulphites
VEGAN

ask about our dessert options