

THE *B*ALLYMORE INN

SAMPLE FUNCTION MENU SUMMER 2023

2 COURSE €35.90

3 COURSE €42.90

STARTERS

SOUP OF THE DAY WITH FRESH HOMEMADE BREADS

SMOKED KNOCKANORE, TOMATO & RED PEPPER ARANCINI (V)

CHICKEN LIVER PATE WITH APRICOT CHUTNEY

PEAR & PECAN SALAD WITH A CROZIER BLUE CHEESE DRESSING (V)

MAINS

12 HOUR BRAISED FEATHERBLADE OF BEEF, MULLED WINE RED CABBAGE,
HONEY ROAST CARROT, CHAMP MASH

DUNCANNON FRESH FISH OF THE DAY WITH LEMON & BASIL SAUCE,
CHAMP MASH & GARDEN GREENS

THAI GREEN FREE RANGE CHICKEN CURRY WITH COCONUT & DATE CHUTNEY,
BASMATI RICE & WARM NAAN BREAD (V OPTION AVAILABLE)

HALLOUMI FRITTERS WITH A CHICKPEA TAGINE,
ALMONDS, TAHINI DRESSING & FLAT BREAD (V)

DESSERT

HOMEMADE TART OF THE DAY

PISTACHIO MERINGUE WITH BERRIES & MANDARIN

WARM CHOCOLATE BROWNIE WITH VANILLA ICECREAM

CHOCOLATE, PRALINE & VANILLA ICECREAM WITH CHOCOLATE CHIP COOKIE

TEA OR COFFEE