

# THE *B*ALLYMORE INN

## SET MENU

**2 COURSES FOLLOWED BY TEA/COFFEE 35.95**

**3 COURSES FOLLOWED BY TEA/COFFEE 42.95**

## STARTERS

ROASTED ROOT VEGETABLE SOUP WITH FRESH HOMEMADE BREADS 1,7

CHICKEN LIVER PATE WITH APRICOT CHUTNEY 1,6,7

SPICY CHICKEN WINGS WITH CRÈME FRAICHE & GARLIC DIP 1,6,7,11

AVOCADO & ORANGE SALAD, SPICED PECANS (V) 7,8,10,11,12

## MAINS

12 HOUR BRAISED FEATHERBLADE OF BEEF, GREEN BEANS, CARROT & ORANGE PUREE  
HONEY ROAST PARSNIP, CHAMP MASH 7,12

DUNCANNON PANFRIED HAKE WITH CHARGRILLED COURGETTE & PEPPERS,  
BUTTER TOMATO SAUCE 1,4,7

PAN ROASTED CHICKEN SUPREME, GORGONZOLA & SMOKED BACON CROQUETTE,  
SPINACH, PORT JUS 1,3,7,10,12 (COELIAC ADAPTABLE)

THAI GREEN CURRY, FREERANGE BREAST OF CHICKEN,  
ASIAN GREENS, LEMONGRASS, FRESH CORIANDER, BASMATI RICE,  
HOMEMADE NAAN 1,7,8,12 (VEG OPTION AVAILABLE) (C.A)

## DESSERTS

TART OF THE DAY 1,3,7,8

WARM CHOCOLATE BROWNIE 1,3,7

ETON MESS WITH LEMON CURD 1,3,7 (C.A)

STICKY TOFFEE PUDDING 3,7,8

1.Gluten 2.Crustaceans 3. Eggs 4. Fish 5.Peanuts 6. Soybeans 7. Dairy 8. Nuts 9.Celery

10.Mustard 11.Sesame Seeds 12. Sulphites 13.Lupin 14.Molluscs