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Menus of the 21st Century

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2017

# Ballymaloe House Restaurant Lunch Menu 2017

Ballymaloe House

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*Tuesday 5<sup>th</sup> July 2016*

*Lettuce & Cucumber Soup with Mint  
Potato Soup with Gubbeen Chorizo Oil  
Macroom Mozzarella with Cherry Tomatoes & Courgettes  
Goujons of Ballycotton Monkfish with Tartare Sauce  
Pâté Maison with PX Raisins*

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*Pan Roast Ballycotton Hake with Garlic Butter & Tomato Fondue  
Roast Free Range Chicken with Fresh Herb Stuffing, Redcurrant Sauce  
& Glazed Carrots  
Bacon Braised in St. Véran served with Garden Green Beans  
Timbale of Swiss Chard with Umbrian Lentils & Cherry Tomatoes*

*New Potatoes & Summer Cabbage  
Salad of Organic Leaves*

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*Ballymaloe Desserts  
Tea or Coffee*

*Euro 40.00 per person  
Two Course Euro 32.00 per person*

*If you suffer from a food allergy or intolerance,  
lease find our allergen menu at Reception.*

*Please do not use your mobile phone in the Dining and Reception Areas*

