BALLYROE LODGE
SINCE 1836

Occasions Menu 1

STARTERS

Homemade Cream of Vegetable Soup
(Dairy, Celery)

MAINS

Roast Irish Hereford Beef
Caramelised Onion and Thyme Jus
(Dairy, Celery, Sulphites)

Baked Fillet of Salmon
Roast Pepper and Dill White Wine Cream Sauce
(Dairy, Fish, Sulphites, Shellfish)

DESSERTS

Warm Apple Pie
Vanilla Ice Cream and Custard
(Dairy, Gluten, Egg)

Freshly Brewed Tea or Coffee

Adults €40 | Children €20

If you have a food allergy, please advise your server before dining.

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SINCE 1836

Occasions Menu 2

STARTERS

Homemade Cream of Vegetable Soup
(Dairy, Celery)

Chicken & Button Mushroom Vol au Vent
Tarragon Cream Sauce
(Cereals, Eggs, Celery)

MAINS

Roast Rump of Irish Hereford Beef
Caramelised Onion and Thyme Jus
(Dairy, Celery, Sulphites)

Oven Baked Fillet of Salmon
Citrus Cream
(Dairy, Fish, Sulphites, Shellfish)

Served with a Selection of Fresh Vegetables & Potatoes

DESSERTS

Warm Apple Pie
Vanilla Bean Ice Cream & Custard
(Cereals, Dairy)

Mixed Berry Meringue Roulade
Berry Compote
(Cereals, Eggs, Dairy)

Freshly Brewed Tea or Coffee

Adults €45 | Children €20

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Occasions Menu 3

STARTERS

Homemade Cream of Vegetable Soup
(Dairy, Celery)

Poached Seafood and Vegetable Chowder
(Dairy, Fish, Shellfish, Celery)

Sautéed Breast of Chicken & Button Mushroom Vol au Vent
Tarragon Cream Sauce
(Cereals, Eggs, Celery)

Baby Gem and Bacon Lardon Caesar Salad
Parmesan Cheese, Garlic Ciabatta
(Gluten, Eggs, Dairy)

MAINS

Roast Prime Irish Hereford Beef Rump
Caramelised Onion, Merlot & Thyme Jus
(Dairy, Celery, Sulphites)

Baked Fillet of Hake
Sundried Tomato & Mozzarella Cheese Crumb Crust
Prawn and Roast Pepper Cream Sauce
(Fish, Gluten, Dairy, Sulphites)

Pan Roast Supreme of Chicken
Black Pudding & Relish Stuffing, Wrapped in Smoked Bacon
Black Peppercorn and Brandy Cream Sauce
(Dairy, Gluten, Celery, Sulphites)

Roast Crown of Turkey & Ham
Herb and Onion Stuffing, Shiraz & Shallot Jus
(Cereals, Dairy, Sulphites)

Roast Cauliflower, Quinoa and Chia Seed Balls
(No Allergens)

Served with a Selection of Fresh Vegetables & Potatoes

DESSERTS

Home Baked Short Crust Apple Pie
Vanilla Ice Cream & Custard
(Gluten, Eggs, Dairy, Nuts)

Warm Dark Chocolate & White Chocolate Chip Brownie
Fudge Sauce & Vanilla Ice Cream
(Eggs, Dairy, Gluten)

Fresh Berry Meringue Roulade
Wild Berry Compote & Chantilly Cream
(Eggs, Dairy)

Selection of Dairy Ice Creams in a Wafer Basket
Chocolate Fudge Sauce
(Dairy, Gluten)

Freshly Brewed Tea or Coffee

Adults €50 | Children €20

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