



RESTAURANT  
**FIFTY EIGHT**

AT BALLYGARRY HOUSE  
Estd. 1958

## Appetisers

### **Dingle Goats Cheese**

carmelised fig, frize & pistachios (GF)

### **Indian Spiced Pink Prawns**

passionfruit & coriander salsa (GF)

### **Chicken & Mushroom Mille Feuille**

sauteed chicken & button mushrooms in a rich white wine sauce, layered in puff pastry

### **Griffins Black Pudding**

toasted brioche, picalily & red onion marmalade

### **Daly's of Renard Point Smoked Salmon & Asparagus Souffle**

plum tomato & vermouth cream

### **Tian of Melon & Pineapple**

pineapple & chilli herbs, micro herbs (VG & GF)

### **Restaurant 58 Seasonal Soup of the Evening**

served with selection of house breads (GF- Option)





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## Main Courses

### **9oz 28 Day Dry Aged Striploin of Beef**

roast shallot, sautéed wild mushrooms (GF) choice of brandy & pepper sauce, garlic butter, café de paris butter or cashel blue cheese sauce

### **North Kerry Lamb**

seared lamb rump, mint pea puree, sautéed baby potatoes, baby carrot & natural jus (GF)

### **Tandoori Spiced Chicken Breast**

turmeric crushed potato, cucumber salad & mint yoghurt dressing (GF)

### **Crispy Roast Half Silverhill Duckling**

celeriac puree, kumquat reduction (GF)

### **Poached Fillet of Dalys Salmon**

pan fried samphire, leek & mussel veloute (GF)

### **Cumin Roasted Butternut Squash**

pea puree, tomato & cucumber relish (VG & GF)

Ballygarry would like to thank you for dining with us this evening and helping us to support our Irish producers and farmers.

Allergen information available on request

