



BALLYGARRY

ESTATE HOTEL SPA

ALLERGEN LIST - THE BRASSERIE

STARTERS

Golden Crumbed Potato Fishcakes, smoked coley & leek fishcakes with a light tartare mayo

Henry's prawn cassoulet, prawns, chorizo & spring onion in a citrus cream served with garlic bread

Calamari rings, lightly spiced calamari rings with a tangy house made dip

Chicken & mushroom vol au vent

Soup of the day

Seafood chowder

Baked Parcel of back & white pudding, red onion marmalade & apple cider veloute

Macroom buffalo mozzarella bruschetta, mozzarella, tomato salsa on a toasted brioche with rocket salad & balsamic glaze

Warm nut crusted goats cheese, baked portabello mushroom, fig cheese, roasted walnuts & balsamic glaze

	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY/BEANS	DAIRY MILK	GOATS MILK	NUTS	CELERY	MUSTARD	SEASAME	SULPHUR DIOXIDE	LUPIN	MOLLUSCS
Golden Crumbed Potato Fishcakes, smoked coley & leek fishcakes with a light tartare mayo	X		X	X			X				X		X		
Henry's prawn cassoulet, prawns, chorizo & spring onion in a citrus cream served with garlic bread	X	X		X			X						X		
Calamari rings, lightly spiced calamari rings with a tangy house made dip	X			X			X				X		X		
Chicken & mushroom vol au vent	X						X						X		
Soup of the day							X			X	X		X		
Seafood chowder	X	X		X			X			X			X		
Baked Parcel of back & white pudding, red onion marmalade & apple cider veloute	X						X						X		
Macroom buffalo mozzarella bruschetta, mozzarella, tomato salsa on a toasted brioche with rocket salad & balsamic glaze	X						X						X		
Warm nut crusted goats cheese, baked portabello mushroom, fig cheese, roasted walnuts & balsamic glaze								X	X		X		X		

MAIN COURSE

Char grilled Irish Sirloin Steak, flat cap mushroom, onion ring & finished with a brandy & peppercorn sauce

Oven roasted supreme of chicken, filled with spinach, mushrooms and sundried tomatoes served with creamed potatoes, honey roasted root vegetables, seasonal greens finished with a pearl onion & tarragon cream

Roast of the day, served with vegetables & potatoes

Pan seared fillet of seabass, served with vegetables and potatoes, finished with a white wine & soft herb veloute

Baked fillet of salmon, served with vegetables & potatoes, finished with a prawn bisque

Traditional fish & chips, light beer batter, homemade tartare sauce & mushy peas

Beef bourgignon, 8 hour slow roasted beef cheeks, cream mashed potato, served with a beef reduction, sauteed mushroom, crispy bacon

	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY/BEANS	DAIRY MILK	GOATS MILK	NUTS	CELERY	MUSTARD	SEASAME	SULPHUR DIOXIDE	LUPIN	MOLLUSCS
Char grilled Irish Sirloin Steak, flat cap mushroom, onion ring & finished with a brandy & peppercorn sauce	X						X			X			X		
Oven roasted supreme of chicken, filled with spinach, mushrooms and sundried tomatoes served with creamed potatoes, honey roasted root vegetables, seasonal greens finished with a pearl onion & tarragon cream							X						X		
Roast of the day, served with vegetables & potatoes							X			X			X		
Pan seared fillet of seabass, served with vegetables and potatoes, finished with a white wine & soft herb veloute		X		X			X			X			X		
Baked fillet of salmon, served with vegetables & potatoes, finished with a prawn bisque		X		X			X			X			X		
Traditional fish & chips, light beer batter, homemade tartare sauce & mushy peas	X		X	X							X		X		
Beef bourgignon, 8 hour slow roasted beef cheeks, cream mashed potato, served with a beef reduction, sauteed mushroom, crispy bacon							X			X			X		

MAIN COURSE

Seafood platter, monkfish tail scampi, pan seared seabass, baked fillet of salmon, lightly spiced calamari & fishcakes, served with lobster bisque, peas & tartare

Philly steak sandwich, tender strips of beef marinated in barbeque sauce, sauteed onions & mushrooms, topped with provolone cheese, served with salad & fries.

Monkfish tail scampi, citrus rub, tempura batter & tartare sauce, fries & salad

Panko coated chicken schnitzel, tomato sauce, basil pesto marinated chiny tomato, frsh rocket & parmesan cheese, served with fries

Warm chicken wrap - chargrilled chicken, baby gem leaves, fresh beetroot, red lentils, walnuts, rainbow slaw, provolone cheese, served with salad & fries

Traditional toasted sandwich, ham, cheese, onion & tomato served with fries

Chicken & stuffing sandwich

	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY/BEANS	DAIRY MILK	GOATS MILK	NUTS	CELERY	MUSTARD	SEASAME	SULPHUR DIOXIDE	LUPIN	MOLLUSCS
Seafood platter, monkfish tail scampi, pan seared seabass, baked fillet of salmon, lightly spiced calamari & fishcakes, served with lobster bisque, peas & tartare	X	X	X	X			X			X			X		
Philly steak sandwich, tender strips of beef marinated in barbeque sauce, sauteed onions & mushrooms, topped with provolone cheese, served with salad & fries.	X						X				X		X		
Monkfish tail scampi, citrus rub, tempura batter & tartare sauce, fries & salad	X			X			X				X		X		
Panko coated chicken schnitzel, tomato sauce, basil pesto marinated chiny tomato, frsh rocket & parmesan cheese, served with fries	X						X						X		
Warm chicken wrap - chargrilled chicken, baby gem leaves, fresh beetroot, red lentils, walnuts, rainbow slaw, provolone cheese, served with salad & fries			X						X		X		X	X	
Traditional toasted sandwich, ham, cheese, onion & tomato served with fries	X						X						X		
Chicken & stuffing sandwich	X										X		X		

SIDES

Selection of potato & vegetables

Seasonal side salad

House Fries

Coleslaw

Rocket & Parmesan salad

Sautéed onion & mushrooms

SALADS

Fresh beetroot, strawberry, rainbow slaw, pomegranate, mixed seeds, walnuts, red lentils & a raspberry dressing

Warm grilled halloumi salad, heirloom tomatoes, toasted pine kernels, mixed leaves, basil dressing

Seared hereford beef tips salad, roast cherry tomatoes, mixed leaves, toasted pine kernels, parmesan, honey & mustard dressing

Goats cheese salad, baked goats cheese, nut crumb, beetroot salsa, poached pear, baby leaf salad

	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY/BEANS	DAIRY MILK	GOATS MILK	NUTS	CELERY	MUSTARD	SEASAME	SULPHUR DIOXIDE	LUPIN	MOLLUSCS
Selection of potato & vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Seasonal side salad	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
House Fries	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Coleslaw	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Rocket & Parmesan salad	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sautéed onion & mushrooms	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fresh beetroot, strawberry, rainbow slaw, pomegranate, mixed seeds, walnuts, red lentils & a raspberry dressing	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Warm grilled halloumi salad, heirloom tomatoes, toasted pine kernels, mixed leaves, basil dressing	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Seared hereford beef tips salad, roast cherry tomatoes, mixed leaves, toasted pine kernels, parmesan, honey & mustard dressing	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Goats cheese salad, baked goats cheese, nut crumb, beetroot salsa, poached pear, baby leaf salad	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

DESSERT

White chocolate & pistachio tartlet, served with cream and ice cream

Sherry trifle, strawberry jelly with sherry, fruit cocktail, custard & fresh cream

Meringue roulade, fresh meringue wrapped with cream and strawberries

Apple crumble

Chocolate fudge cake

Sticky toffee pudding

"flavour" Crème Brulee

"flavour" Cheesecake

Pecan Brownie

Pecan Tartlet

Tiramisu

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White chocolate & pistachio tartlet, served with cream and ice cream	X		X				X		X				X		
Sherry trifle, strawberry jelly with sherry, fruit cocktail, custard & fresh cream	X		X				X								
Meringue roulade, fresh meringue wrapped with cream and strawberries			X				X								
Apple crumble	X						X								
Chocolate fudge cake	X		X				X								
Sticky toffee pudding	X		X				X								
"flavour" Crème Brulee			X				X								
"flavour" Cheesecake	X		X				X								
Pecan Brownie	X		X				X		X						
Pecan Tartlet	X		X				X		X						
Tiramisu	X		X				X		X						



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ANY ADDITIONAL QUERIES PLEASE DO NOT
HESITATE TO ASK YOUR SERVER