

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, mozarella, 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
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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, finsihed 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
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MAIN COURSE

Indonesian style vegetable curry, lemongrass, ginger & coconut infused curry, served with a savoury rice

Indonesian style vegetable curry with chicken, lemongrass, ginger & coconut infused curry, served with a savoury rice

Indonesian style vegetable curry with prawn, lemongrass, ginger & coconut infused curry, served with a savoury rice

Brasserie burger, 8oz beef burger topped with smoked bacon, smoked cheddar & an onion ring

Cajun chicken burger, pan seared chicken breast in a spicy cajun marinade with a red cabbage slaw & garam masala dip

The Griffins Burger, 8oz beef burger topped with Griffins black pudding, Ballymaloe tomatoe relish & fried egg

The vegetarian burger, homamade falafel burger with a cumin & mint may

Crisp roast duck, sauteed greens, orange glaze

GLUTEN CRUSTACEANS	EGGS	FISH	PEANUTS	SOY/BEANS	DAIRY MILK	GOATS MILK	NUTS	CELERY	MUSTARD	SEASAME	SULPHUR DIOXIDE	LUPIN	MOLLUSCS
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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 chinny 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

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Chicken & stuffing sandwich

	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY/BEANS	DAIRY MILK	GOATS MILK	NUTS	CELERY	MUSTARD	SEASAME	SULPHUR DIOXIDE	LUPIN	MOLLUSCS
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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

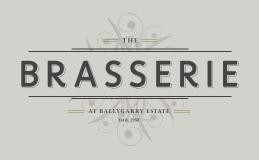
Warm grilled halloumi salad, heirloom tomatoes, toasted pine kernels, mixed leaves, basil dressing

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

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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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ANY ADDITIONAL QUERIES PLEASE DO NOT HESITATE TO ASK YOUR SERVER