

Pembroke Menu

Smoked Salmon

Celeriac Slaw, Red Onions & Capers Salsa, Melba Toast

8oz Hereford Prime Beef Fillet Steak

Sun Blushed Tomato and Tabaco Onions, Potato Croquette, Roast Veal and Red Wine Jus,
Green Asparagus Spears

Ballsbridge Hotel Assiette of Desserts

Strawberry and Cream Cheesecake, Apple Crumble Mousse, Mixed Fresh Fruit Tart served
with Whipped Cream and Fresh Elderflower

Freshly Brewed Tea and Coffee

€58.00 per person

Ballsbridge Menu

Honey Roast Vegetable Salad

Roast Carrots, Beetroots and Parsnip Crisps Feta Cheese, Organic Mixed Salad Leaves,
Candied Walnuts tossed in orange and Tarragon Vinaigrette

Fillet of Glin Valley Chicken Supreme

Garlic and Coriander Dauphinoise Potatoes, Herb Roasted Cherry tomato on Vine, Gourmet
Red Wine Jus, Crispy Rocket Salad

Chocolate and Raspberry Dome

Raspberry Coulis Swirl, Edible Flower, Vanilla Chantilly Cream and Dark Chocolate Sprinkle

Freshly Brewed Tea and Coffee

€38.00 per person

(Please choose one)

Starter:

Roast Figs, Ricotta Cheese & Red Onion Tart Balsamic Glaze & Rocket Salad

Corn Fed Chicken Leg stuffed with Chorizo Sausage with Mango & Chilli Mousse, Crispy Chorizo Chips, Radicchio & Micro Crest Salad

West Cork Black Pudding, Tipperary Cashel Blue Cheese and Smoked Bacon Lardons, Organic Mixed Salad Leaves, House Dressing

Smoked Chicken, Roast Red Peppers, Red Onions, Stew Beef Tomatoes, French Beans & Balsamic Dressing Salad

Smoked Salmon, Celeriac Slaw, Red Onions & Capers Salsa, Melba Toast

Honey Roast Vegetable Salad, Roast Carrots, Beetroots and Parsnip Crisps Feta Cheese, Organic Mixed Salad Leaves, Candied Walnuts tossed in orange and Tarragon Vinaigrette

Classic Caprese Salad, Sliced Beef Tomato layered with Irish Toons Bridge Mozzarella Cheese, Rocket Salad and Pesto Dressing

Soup:

Cauliflower, Spring Onion & Aged Cheddar

Roast Garden Vegetable Soup, Fresh Cream & Parsnip Crisps

Roast Butternut Squash & Coconut, Lime Crème Fraiche & Toasted Peanut Powder

Rooster Potato & Garden Leek Soup, Chive Crème

Sorbet:

Champagne & Mint
Lemon & Ginger
Raspberry & Balsamic

Extra Soup or Sorbet Course €6.50 per person

(Please choose one)

Main Course:

Herb Crusted Slaney Valley Lamb Rump, Gourmet Rosti Potatoes, Bunch of Asparagus and Baby Rainbow Carrots, Rich Lamb Jus 6oz €42.00/8oz €47.00

6oz/8oz Hereford Prime Beef Fillet Steak, Sun Blushed Tomato and Tabaco Onions, Potato Croquette, Roast Veal and Red Wine Jus, Green Asparagus Spears €47.00 6oz / 8oz €58.00

Hereford Prime Beef Rib Eye Steak, Roasted in Duck Fat Oval Fondant Potato, Overnight Dried Garlic and Extra Virgin Olive Oil Beef Tomato, Tipperary Cashel Blue Cheese and Green Pepper Sauce, Buttered Green Beans 8oz €42.00/ 10oz €47.00

Dry Aged 8oz Sirloin Steak of Black Angus Beef, Duchess Potatoes, Bunch of Irish Vegetables, Spiced Kale Crisps, Creamy Brandy Pepper or Béarnaise Sauce €38.00

Fillet of Glin Valley Chicken Supreme, Garlic and Coriander Dauphinoise Potatoes, Herb Roasted Cherry tomato on Vine, Gourmet Red Wine Jus, Crispy Rocket Salad €38.00

French Trimmed Half Chicken Roasted with Lemon and Thyme Honey served with Baby Roasted Potatoes, and Herb Roasted Root Vegetables in Roast Chicken Jus €38.00

Rare Breed Pork Fillet, Sun Dried Tomato Crust, Fennel & Potato Gratin, Gourmet Irish Vegetables Bouquet, Rich Veal Jus €38.00

Fillet of Hake with Black Pudding Crust, Oval Fondant Potato Roasted in Prawn Butter, Bunch of Asparagus and Thick Hollandaise Sauce Garnished with Spiced Kale Crisps €38.00

Fillet of Atlantic Salmon, Grilled Leeks, Spicy Chilli and Dill Duchess Potatoes, Sweet Teriyaki Sauce, Crispi Rice Noodles €38.00

Roasted Aubergine, Oak Wood Smoked Cheese, Chopped Tomatoes & Onion Seeds Served in Hot Pot, Parmesan & Tomato Rocket Salad €38.00

Roasted Red Peppers Stuffed with Tikka Masala Rice, Chickpeas and Herb Roasted Mediterranean Vegetables, Rich Tomato Sauce and Mixed Organic Seasonal Salad €38.00

**Choice Main Course €5.50 Supplement per person
based on the higher priced main course**

(Please choose one)

Dessert:

Ballsbridge Hotel Assiette of Desserts, Strawberry and Cream Cheesecake, Apple Crumble Mousse, Mixed Fresh Fruit Tart served with Whipped Cream and Fresh Elderflower

Chocolate Cylinder with Raspberry Curd Centre, Dark and White Chocolate Soil, Cinnamon Whipped Cream and Fresh Raspberry

Chocolate and Raspberry Dome, Raspberry Coulis Swirl, Edible Flower, Vanilla Chantilly Cream and Dark Chocolate Sprinkle

Sicilian Lemon Meringue Tart, Thick Morello Cherry Coulis, Dairy Whipped Cream and Fresh Red Currants

White Chocolate and Raspberry Baked Cheesecake, Dark Chocolate Soil, Raspberry Coulis Swirl, Whipped Fresh Cream, Fresh Raspberry and Edible Flower

Williams Pear and Almond Tart, Chantilly Whipped Cream, Pear Coulis Swirl and Fresh Flower

Toffee Apple & Cinnamon Tart, Dairy Whipped Cream, Sauce Anglaise, Fresh Edible Flower

Freshly Brewed Tea / Coffee