



Menu suggestions

Pembroke Menu

Ballsbridge Seafood Platter

Baily and Kish Oak Smoked Salmon, Tiger Prawn and Cherry Tomato Skewer, Potted Wild Salmon, Roasted Lemon and Balsamic Reduction

8oz Hereford Prime Beef Fillet Steak

Pont Neuf Potato Barrel Carrot and bunch of Green Vegetables, Sauce Béarnaise, Leek and Rosemary Straws

Ballsbridge Hotel Assiette of Desserts

Strawberry and Cream Cheesecake, Mini Tart aux Citron Méringue and Belgian Chocolate Tart served with Whipped Cream, Red Berries Coulis and Fresh Edible Flower

Freshly Brewed Tea and Coffee

€58.00 per person

Ballsbridge Menu

Avocado Salad

Crispy Baby Mixed Leaves, Chunky Diced Beef Tomato, Avocado, Green Olives, Crumbled Feta Cheese, Red Chillies, Lime and Coriander Dressing

Dry Aged Sirloin Steak of Black Angus Beef

Duchess Potatoes, Bunch of Seasonal Irish Vegetables, Creamy Brandy Pepper Sauce, Seasonal Greens

Tart aux Citron Méringue

Forest Berries Coulis, Dairy Whipped Cream and Fresh Red Currants

Freshly Brewed Tea and Coffee

€36.50 per person

Combine your own menu

Starters:

Ardsallagh Goat Cheese Sun Dried Tomatoes & Red Onion Tart

Mixed chopped Nuts and Honey Texture, Rocket Lettuce, Balsamic Glaze
Contains allergen no. 6 wheat, 7, 9, 11

Grilled Tofu

Crispy Lettuces Leaves, Organic Quinoa, Julienne Carrots, Raisins, Micro Leaves, Sesame
Seeds and Teriyaki Glaze
Contains allergen no. 8, 9, 10

Tiger Prawns Skewer Marinated in Lemon Grass and Ginger

Served on Bed of Asian Greens and Micro Leaves with sesame seeds oil and lime dressing
Contains allergen no. 3 prawns, 7, 9, 12, 10

Ballsbridge Seafood Platter

Baily and Kish Oak Smoked Salmon, Tiger Prawn and Cherry Tomato Skewer, Potted Wild
Salmon, Roasted Lemon and Balsamic Reduction
Contains allergen no. 1 prawns, 3 salmon, 6 wheat, 7, 8, 9, 10, 12, 13

Avocado Salad

Crispy Baby Mixed Leaves, Chunky Diced Beef Tomato, Avocado, Green Olives, Crumbled
Feta Cheese, Red Chillies, Lime And Coriander Dressing
Contains Allergen No. 7, 9, 12

Corn Fed Chicken Leg

stuffed with Chorizo Sausage with Mango & Chili Mousse, Crispy Chorizo Chips, Radicchio &
Micro Crest Salad
Contains allergen no. 6 wheat, 7, 9, 12

West Cork Black Pudding

Tipperary Cashel Blue Cheese and Smoked Bacon Lardons, Organic Mixed Salad Leaves,
House Dressing
Contains allergen no. 6 goats, 7, 9, 12

Please choose one of the above.

Soups:

Cauliflower, Spring Onion & Aged Cheddar

Contains allergen no. 7, 9, 12

Roast Garden Vegetable Soup, Fresh Cream & Parsnip Crisps

Contains allergen no. 9, 12

Carrot, Jaffa Orange, Creamed Coconut and Coriander Soup Garnished with Lime Crème Fraiche

Contains allergen no. 9, 12

Roast Mediterranean Tomato and Red Pepper Soup Garnished With Pesto and Soured Cream

Contains allergen no. 9, 12

Sorbets:

Champagne & Mint

Lemon & Ginger

Raspberry & Balsamic

All above contains allergen no. 9

Extra Soup or Sorbet Course €6.50 per person

Please choose one of the above.

Mains:

Herb Crusted Slaney Valley Lamb Rack/Rump

Gourmet Rosti Potatoes, Bunch of Asparagus and Baby Rainbow Carrots, Rich Lamb Jus

€58.00

Contains allergen no. 6 wheat, 7, 9, 11, 12, 13

Hereford Prime Beef Fillet Steak

Pont Neuf Potato Barrel Carrot and bunch of Green Vegetables, Sauce Béarnaise, Leek and

Rosemary Straws 6oz €51.00/8oz €58.00

Contains allergen no. 6 wheat, 7, 9, 11, 12

Irish Hereford Prime Beef Rib Eye Steak

Red Onion and Sundried Tomato Marmalade, Gorgonzola Cheese Sauce, Bunch of French

Beans, Duchess Potatoes €46.00

Contains allergen no. 6 wheat 7, 9, 12

Dry Aged Sirloin Steak of Black Angus Beef

Duchess Potatoes, Bunch of Seasonal Irish Vegetables, Creamy Brandy Pepper Sauce,

Seasonal Greens €36.50

Contains allergen no. 7, 9, 11, 12

Fillet of Glin Valley Chicken Supreme

Garlic and Coriander Dauphinoise Potatoes, Herb Roasted Cherry tomato on Vine, Gourmet

Red Wine Jus, Seasonal Greens €36.50

Contains allergen no. 7, 9, 11, 12

Pork Fillet Stuffed with Ricotta Cheese and Sage

Dauphinoise Potatoes, Herb Roasted Cherry tomato on Vine, Sundried Tomato and Balsamic

Vinegar Jus €36.50

Contains allergen no. 7, 9, 12

Herb Crusted Fillet of Hake

Pont Neuf Potato, Bunch of Asparagus, Chestnuts and Red Wine Sauce €36.50

Contains allergen no. 3 hake, 6 wheat, 7, 9, 12

Fillet of Atlantic Salmon

Grilled Leeks, Spicy Chili and Dill Duchess Potatoes, Sweet Teriyaki Sauce, Crispi Rice Noodles

€41.00

Contains allergen no. 3 salmon, 6 wheat, 7, 9, 12

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

Desserts:

Ballsbridge Hotel Assiette of Desserts

Strawberry and Cream Cheesecake, Mini Tart aux Citron Meringue and Belgian Chocolate Tart served with Whipped Cream, Red Berries Coulis and Fresh Edible Flower
Contains allergen no. 6 wheat, 7, 9, 11

Black Forest Dome

Raspberry Coulis, Edible Flower, Vanilla Chantilly Cream and Dark Chocolate Sprinkle
Contains allergen no. 6 wheat, 7, 9, 11

Tart aux Citron Meringue

Forest Berries Coulis, Dairy Whipped Cream and Fresh Red Currants
Contains allergen no. 6 wheat, 7, 9, 11

Strawberry and Cream Cheesecake

Dark Chocolate Soil, Raspberry Coulis, Whipped Fresh Cream, Fresh Raspberry and Edible Flower
Contains allergen no. 6 wheat, 7, 9, 11

Belgian 72% Dark chocolate and Hazelnuts Tart

Morello Cherry Compote, Dairy Whipped Cream and Edible Flower
Contains allergen no. 6 wheat, 7, 9, 11

Toffee Apple & Cinnamon Tart

Dairy Whipped Cream, Sauce Anglaise, Fresh Edible Flower
Contains allergen no. 6 wheat, 7, 9, 11

Please choose one of the above.

Freshly Brewed Tea and Coffee
served after every meal

Contains allergen no. 9