

Ballinacourty House Restaurant

Glen of Aherlow, Co. Tipperary.

Saturday Night from 7pm Set Menu- €30 per person. (Some items subject to supplements)

Starters

Homemade Vegetable Soup

Served with freshly baked Bread Rolls (Gluten Free bread available on request)

Potato Skins: *Loaded with Bacon Lardons, Spring Onion & Monterey Jack Cheddar, Sour cream.*

Garlic Mushrooms: *Crispy Golden Garlic Mushrooms served with a Chive Mayonnaise*

Creamy Chicken & Mushroom Vol-au-Vent

Savoury Puff Pastry case, filled with Chicken & Mushrooms in a creamy white sauce.

Tempura Battered Prawns: *Sweet Chilli Dip, Mixed Leaves- Carrot & Seed Salad.*

Irish Smoked Salmon: *House Pickled Cucumber, Horseradish Crème Fraiche.*

Ballinacourty Smoked Duck House Salad with *Orange & Pomegranate.*

Main Courses

~Steaks at Ballinacourty House~

10oz Sirloin Steak (included) **8oz Fillet Steak** (€4 supplement)

Cooked to your liking, Battered Onion Rings, Baked Mushroom, Pepper Sauce or Garlic Butter.

Traditional Succulent Roast Turkey & Ham-

Homemade Sage & Onion Bread Stuffing, a rich Savoury Gravy, pot of Cranberry Sauce.

Fillet of Pork: *Served with shredded Brussels sprouts infused with Bacon & Onion,
Reduction of Port & Dijon with Fruity Apple, Raisin & Date.*

Oven Baked Fillets of Seabass:

Creamy Gratin Potato & Frazzled Leeks, Roasted Red Pepper Sauce.

Roast Rump of Lamb: *Rosemary & Garlic Rub, Mini Roast Potatoes
Balsamic Vine Cherry Tomatoes, Madeira Jus*

(V) Vegetable Moussaka-

Aubergines topped with Red Lentils, Courgettes, Garlic, Peppers and a Béchamel Sauce.

Main courses are served with a choice of Potato & Vegetables or Side Salad & Wedges.

Extra Side Orders - €3.00: Potato Gratin. Chips. Wedges. Mushrooms. Onion Rings. Dressed Salad.

Your server will have today's Dessert Menu.

Complimentary Tea or Filter Coffee.

Please notify your server of any allergies.