



**BALLINACOURTY HOUSE**  
**GLEN OF AHERLOW**

[www.ballinacourtyhouse.com](http://www.ballinacourtyhouse.com)

Choose **2 courses**- Starter & Main or Main & Dessert with Tea or Filter Coffee for **€28pp\***

Enjoy **all 3 courses** with Freshly Brewed Tea or Filter Coffee **€32pp\***

**\*Some menu items are subject to an additional supplement onto above menu price if chosen.\***

**Starters**

(Allergens listed in brackets)

**Homemade Vegetable Soup** (9, 10):

*Served with Wholesome Brown Bread (1,9) G.F Bread on request*

**Tempura Battered Prawns-** (1, 2) *Served with a Dressed salad of Mixed Leaves, Grated Carrot, Radish & Cherry Tomatoes, Sweet Chilli Dip.*

**Loaded Potato Skins:** (9)0

*With Jack Cheddar (9), Spring Onion, Smoked Bacon pieces, served with Sour Cream (9)*

**Goats Cheese Salad:** (8, 9, 11)

*Mixed Leaves, Chopped Walnuts, Dried Cranberries, Chunks of Granny Smith Apple, Pear with Beetroot & Thyme Dressing.*

**Classic Chicken & Bacon Caesar Salad:** (1, 3, 9)

*Baby Gem Lettuce, Smoked Bacon Pieces, Crunchy Croutons (1), Parmesan Shavings (9), Caesar Dressing (3, 4, 10, 11)*

**Chicken & Mushroom Vol-au-Vent:** (1, 9, 10) (Gluten Free on request)

*Bound in a creamy béchamel sauce, served in a Puff Pastry Case.*

**Crispy Chicken Wings** tossed in your choice of either:

**Franks Buffalo Hot Sauce** or **Tangy BBQ Sauce** (11)

*Served with Crunchy Celery Sticks (10) and Ranch Style Dip. (1, 3, 9)*

Gluten = 1. Crustaceans = 2. Eggs = 3. Fish = 4. Molluscs = 5. Soybeans = 6. Peanuts = 7.  
Nuts = 8. Milk = 9. Celery = 10. Mustard = 11. Sesame Seeds = 12. Sulphites = 13. Lupin = 14

Allergen Advice Notice: Every possible effort is taken to meet your requirements. If you have specific queries or requests, please ask your server for information, and we will do our very best.

## ~Main Courses~

(Allergens listed in brackets)

### Steaks at Ballinacourty House

**10oz Prime Sirloin Steak (\*€7 supplement)**

or

**8oz Prime Fillet Steak (\*€9 supplement)**

*Steaks are cooked to your liking, served with Battered Onion Rings (1, 6, 9) Baked Mushroom,  
Served with your choice of Pepper Cream Sauce (6, 9) or Homemade Garlic Butter (9)*

**Roast Rump of Lamb: (6, 9)**

*Roasted Green Beans, Cherry Tomatoes & Garlic, Rosemary Jus. \*€6 supplement.*

**Crispy Silver Hill Roast Half Duck: (13)**

*Black Cherry, Plum & Port Reduction. (1, 6) \*€4 supplement.*

**Seared Fillets of Seabass: (4, 13)**

*Lemon, Garlic & Herb White Wine Sauce, Potato Gratin (9) \*€5 supplement.*

**Roast Succulent Turkey and Ham:**

*Homemade Breadcrumb & Herb Stuffing (1, 9) Savoury Gravy (6, 9) & Cranberry Sauce.*

**Baked Fillet of Cod: (4)**

*Served with Chorizo (9) and Roasted Red Pepper Sauce with Baby Spinach.*

**Main Course Classic Chicken & Bacon Caesar Salad: (1, 3, 9)**

*Baby Gem Lettuce, Smoked Bacon Pieces, Crunchy Croutons (1)  
Shaved Parmesan (9), Caesar Dressing. (3, 4, 10, 11)*

**Main Course Chicken & Mushroom Vol-au-Vents: (1, 9, 10) (G. F on request)**

*Tender pieces of Irish Chicken Breast, chopped button mushrooms-  
Bound in a creamy béchamel sauce, served in Crisp Puff Pastry Cases.*

**(V): Mediterranean Wellington:**

*Vegetable Ratatouille in Vegan Pastry, served with a Tomato & Basil Sauce (3, 9)*

**All main courses served with either Mash Potato (9) & Vegetables or Side Salad & Wedges.**

### **Additional Side Orders €3.50**

Garlic Potato Gratin (9), Chips, Wedges, Mushrooms, Onion Rings (1, 6, 9), Side Salad

**~Your server will have today's Dessert Menu~**

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