

BALLYVOLANE HOUSE

MENU

SPRING

Homemade nettle soup



Walled-garden seakale, Hollandaise sauce



Roast Fitzgerald's lamb cutlets, redcurrant sauce

Wild garlic mash

Walled-garden purple sprouting brocolli

Fennel and rocket salad



Dark chocolate tart



Artisan cheeses



Coffee, tea, Solaris herbal infusions

BALLYVOLANE HOUSE

MENU

AUTUMN

Half the garden soup



Wild salmon gravlax cured with Bertha's Revenge Gin
Dill-mustard sauce, cucumber pickle



Roast sirloin of Fitzgerald's beef, Bèarnaise sauce
Walled-garden Sharpe's Express potatoes
Pan-fried walled-garden courgettes and runner beans
Dressed garden salad leaves



Wild blackberry and garden apple crumble



Artisan cheeses



Coffee, tea, Solaris herbal infusions

BALLYVOLANE HOUSE

MENU

WINTER

Walled-garden Jerusalem artichoke soup



Gubbeen chorizo, warm potato, spring onion salad



Roast Ballyvolane House saddleback pork, baked apple

Longueville House cider sauce

Gratin Dauphinoise potatoes

Pan-fried Brussels sprouts

New season carrots



Buttermilk panna cotta

Baked plums in Bertha's Revenge Sloe Gin



Artisan cheeses



Coffee, tea, Solaris herbal infusions

BALLYVOLANE HOUSE

MENU

SUMMER

Chilled cucumber soup



Smoked Hederman's mackerel, pickled rhubarb



Roast whole Union Hall Halibut, lemon caper butter

Walled-garden blue potatoes

Walled-garden rainbow chard and Tuscan kale

Dressed garden salad leaves



Lemon posset, garden raspberries



Artisan cheeses



Coffee, tea, Solaris herbal infusions