



Technological University Dublin
ARROW@TU Dublin

Menus of the 21st Century


Gastronomy Archive

2017

Ballymore Inn Restaurant Sunday Lunch Menu 2017

Ballymore Inn

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Ballymore Inn, "Ballymore Inn Restaurant Sunday Lunch Menu 2017" (2017). *Menus of the 21st Century*. 238.

<https://arrow.tudublin.ie/menus21c/238>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)



THE BALLYMORE INN

Tel: 353 45 864585

- Home
- About Us
- Menus
- Wines
- Reservations
- Gift Voucher
- Accreditations
- Local
- Find Us
- Special Offers
- Book Offer

You are here: Home :: Menus :: Sunday Lunch

SUNDAY LUNCH

2 course - €24.50

3 course - €29.95

STARTERS

- Complimentary bread with toasted fennel dip
 - Chicken & sweetcorn soup
 - Crispy squid with tomato sauce & chilli oil
- Hummus with pickled cucumber and warm flat bread
 - Homemade duck terrine with sourdough
 - Spicy chicken wings with garlic dip
- Sharon fruit with toonsbridge buffalo mozzarella, basil oil & deise honey

MAINS

- West cork dry aged roast beef with stirfry cabbage, fresh horseradish & mushroom jus
- Duncannon cod, courgette & carrot, tomato & lemongrass sauce
- Thai green chicken curry with coconut & date relish
- Chilli paneer with stirfry vegetables, lime dressing

Mains served with a choice of champ, fries, rice, rosemary, potatoes, noodles, stirfry vegetables or a side salad

DESSERTS

- Homemade apple & plum crumble
- New york chocolate cheesecake
- Pistachio meringue with blackberries & caramel
 - Rich chocolate pots with honeycomb
 - Poached pears with praline icecream & butterscotch
- Hot chocolate pudding with salted caramel (15 mins)

Wine special – 20% discount – 'les oliviers' from the sun drenched south of france, a lusciously fruity blend of merlot & mourvedre, great wine with or without food
 - bottle €21.50, glass €5.75 & taster €3.50

Coffee with homemade florentine or shortbread - €4.75



Reserve your Table!



Call or email us to make a reservation at the Ballymore Inn

Order a Gift Voucher!



This voucher can be used to purchase any food items at the Ballymore Inn

View our Special Offers



Check out our Special Offers. They're simply unbeatable value



The Ballymore Inn, Main Street, Ballymore Eustace, Co. Kildare.

Tel: 353 45 864585 Email: theballymoreinn@gmail.com

