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Soup of the Day
Roast Celeriac and Bacon

Ballintaggart Seafood Chowder

Crommane Mussells
Served with a Creamy Garlic and White Wine Sauce

Seafood Platter
*Smoked Salmon Rosette, Smoked Mackerel, Tiger Prawn Cocktail and Crab Salad
served with a Dill and Cucumber Pickle*

Dingle Bay Scallops
Pan Seared Scallops Served with Chilli, Bacon, Fennel and Orange Salad

Oven Baked Crab Cakes
Served with Dressed Leaves and a Lemon Cream Sauce

West Kerry Black Pudding and Goats Cheese Springroll
*Black Pudding and Goats Cheese Springroll served with a Red Onion Marmalade and
a Balsamic Reduction*

Oven Baked Figs
Baked Figs served with Telleggio Cheese and Parma Ham

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Cajun Blackened Monkfish
With Butternut Squash and a Minted Lemon Crème Fraiche

Pan Seared Sea Bass
Served with Sundried Tomato Butter Cream and Sautéed Garlic & Herb Potatoes

Duo of Fish
Salmon and Cod served with Wilted Spinach and a Prawn Veloute

Roast Leg of West Kerry Lamb
With Minted Pea Puree and a Roasted Rosemary Jus

Ballintaggart 6oz Steak
Served With potato Gratin and Peppercorn Cream Sauce

Honey Roasted Belly of Pork
Pork Belly served with Savoy Cabbage and a Cider Cream Sauce

Risotto
Wild Mushroom Risotto Served with a White Truffle Oil

Vegetarian Special
Please ask for Todays Vegetarian Option

Baked American Cheesecake
White Chocolate and Raspberry Cheesecake

Chocolate and Raspberry Torte
Served with Velvety Chocolate sauce

Miss Casey's Apple Pie
Served with Fresh Crème Anglaise

Sticky Toffee Pudding
Served with Caramel Sauce and Crème Anglaise

Lemon Meringue

Trio of Ice Cream

Please ask for Todays Wine Selection

Two Courses €25.00

Three Courses €30.00

*You are Very Welcome
to
Sunday Lunch at Ballintaggart House*



Bain Taithneamh as do Bhéile