



BALLYLIFFIN LODGE



IRELAND'S MOST NORTHERLY 4* HOTEL

SUNDAY LUNCH MENU



We are committed to using only the best in local produce. Origin of Meat = 100% Irish.



Certificate of Excellence Winners 13 Years in a row.



RECOMMENDS
Ballyliffin Lodge & Spa
Awarded every year since 2015



Award for Culinary Excellence
Awarded every year since 2015



BALLYLIFFIN LODGE

SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY

freshly baked bread roll (gf no bread)(V)

DUO OF MELON

raspberry sorbet & berry compote (v)

SPICY CHICKEN STRIPS

with bbq sauce (1,2,13)

LOADED CHILLI BEEF TACO BASKET

Melted cheese & sour cream (7)

VOL AU VENT

filled with chicken & ham in a mushroom cream sauce (2,7,4)

MAINS

ROAST SLOW-COOKED BEEF

Yorkshire pudding & gravy (7,2,4)

ROAST STUFFED TURKEY & GLAZED DONEGAL HAM

roast potato & gravy (2,7)

ESCALOPE OF CHICKEN

tobacco onions & pepper sauce (2,7) gf no tobacco onions

FILLET OF SALMON *€3 Supplement

champ potatoes & white wine sauce (5,7)

INDIAN VEGETABLE CURRY

naan bread, poppadom & rice (2,V) (GF no naan or poppadum)

*All mains come with a side of seasonal potatoes & vegetables

DESSERTS

FRESH FRUIT MERINGUE raspberry sorbet (4, GF, V)

WARM APPLE CRUMBLE with custard & vanilla ice cream (2,7,4)

CRUNCHIE MUNCHIE with vanilla ice cream & toffee sauce (2,4,7) (GF no malteasers)

CHEESECAKE OF THE DAY (2,4,7)

CHOCOLATE FUDGE CAKE with vanilla ice cream (2,4,7)

SELECTION OF DAIRY ICE CREAM (4, 7, GF)

1 COURSE €17.50 | 2 COURSE €21.50 | 3 COURSE €25.50 | KIDS 3 COURSE €10.95