



BALLYFIN

Sample Dinner Menu

We are delighted to present you with both menus this evening. Our dishes focus on the best seasonal ingredients, eight acres of walled garden provide a rich variety of fruit, vegetables and herbs all expertly grown and tendered by Kayleigh Keenan and her team of gardeners.

Our Suppliers are one of the keys to our success at Ballyfin.

I have searched the local area and around the country to find producers and farms that take pride in what they produce, from the basics to the most exotic elements for my dishes.

Our Beef is of Irish origin.

Should you have a specific request or really fancy a personal favourite, our team will, where possible, endeavour to produce it for you.

- Food that is meant to be enjoyed,
I wish you a special evening

-Richard Picard-Edwards, Executive Chef
-Zsofia Varga, Food and Beverage Manager
-Carmel Boyle, Head Sommelier

Food is produced in a kitchen environment which makes dishes that may contain milk, soybeans, fish, tree nuts, peanuts, eggs, dairy, gluten, celery, mustard, crustaceans, molluscs, lupin & sulphites.

*We would like everyone to enjoy their meal safely.
Please share any allergies, intolerances, or dietary requirements you may have.*

A 7.5% service charge will be applied to all transactions, ensuring a seamless and exceptional experience tailored to your every need.





A La Carte

Sommelier Suggestions

Tartlet of Duck Liver, Preserved Garden Quince
Cheese Custard, Onion Sablée, Pickled Onion, Thyme

Kumeu River, New Zealand, 2019 €28

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Gougère, Butternut Squash & 60 Months aged Parmesan

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A Set Jerusalem Artichoke Cream, Chicken Jelly, Rossini Gold Caviar

Starter

Ham Hock

Ham Hock & Foie Gras Ravioli, Pork Consommé, Mushroom, Pork Sandwich, Celeriac, Fig Leaf Oil

Lopez de Haro 'Classico' Rioja Rosado Gran Reserva, Spain, 2012 €40

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A Taste of Ballyfin

Sprouting Broccoli, Slow Cooked Egg Yolk, Iberico Ham, Apple, Potato Foam

Anhydrous, Santorini, Greece, 2023 €30

Main Course

Sea Bass

Roasted Line Caught Sea Bass, Salsify, Trumpette Noir Mushrooms

Mercury 1er, Clos Des Grands Voyens, 2022, €35

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Guinea Fowl

Poached and Roasted Breast of Guinea Fowl, Sweetcorn, Baby Leek

Schug, Pinot Noir, Sonoma Coast, North America, 2022 €27

Selection Of Artisan Cheese €15

Homemade Crackers, Chutney, Estate Honey

Dessert

Hazelnut Tart

Hazelnut Praline, Hazelnut Mousse, Apple Compote, Caramel Sauce, Milk Ice-Cream

Vin Santo.Rocca Delle Macie, Tuscany, Italy €20

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Lemon

White Chocolate Mousse, Pear

Château d'Yquem, Sauternes, 1er Grand Cru Classe, France, 2011 €75



Tasting Menu

Wine Pairing € 125

Tartlet of Duck Liver, Preserved Garden Quince
Cheese Custard, Onion Sablée, Pickled Onion, Thyme

Mélanie Pfister Blanc de Blancs, Extra Brut, Alsace, France

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Gougère, Butternut Squash & 60 Months aged Parmesan

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A Set Jerusalem Artichoke Cream, Chicken Jelly, Rossini Gold Caviar

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West Cork Crab

West Cork Crab, Grapefruit, Shellfish Sabayon

Chateau Montelena Chardonnay, Napa Valley, California, USA, 2021

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Foie Gras

Foie Gras Cream, Pedro Ximénez, Blood Orange, Gingerbread

Les Rosiers. Domaine De Bellivière, Loire Valley, France, 2022

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Smoked Haddock

Linguini of Smoked Haddock, Parmesan, Young Leeks

Idda Rosso Gaja, Italy, 2021

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Squab Pigeon

Roasted Breast of Anjou Pigeon, White Asparagus, Morel Mushroom

Château Nenin, Pomerol, France 2019

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Rhubarb and Ginger

Selection Of Artisan Cheese €15

Homemade Crackers, Chutney, Estate Honey

Hazelnut Tart

Hazelnut Praline, Hazelnut Mousse, Apple Compote, Caramel Sauce, Milk Ice-Cream

Vin Santo.Rocca Delle Macie, Tuscany, Italy

The Tasting Menu Is Designed To Be Enjoyed By The Whole Table.

