



BALLYROE
LODGE
— SINCE 1836 —

Christmas Menu 2025

STARTERS

Roast Butternut & Coconut Soup
Served with Homemade Sodabread
(Milk, Celery, Sulphites)

Sauteed Breast of Chicken &
Mushroom Vol Au Vent
Served in Puff Pastry with a Tarragon Cream Sauce
(Milk, Gluten, Wheat, Celery, Sulphites)

West Cork Prawn Cocktail
*Poached Prawns tossed in a classic Marie Rose Sauce,
Layered with Shredded Iceberg Lettuce*
(Crustaceans, Eggs, Sulphites)

MAIN COURSES

Roast Ballotine of Turkey
*Stuffed with a Sausage Meat Stuffing
and Baked Glazed Ham and Merlot Jus*
(Milk, Gluten, Wheat, Eggs, Sulphites)

Slow Roasted Fetherblade of Beef
Served with a Yorkshire Pudding and Merlot Jus
(Sulphites)

Oven Baked Fillet of Salmon
Served with a Leek and Mussel Cream
(Fish, Milk, Molluscs, Sulphites)

Ardfert Beetroot Wellington
*Salt Baked Beets, with a Mushroom Duxelle,
Wrapped in a Light Puff Pastry with a Vegetable Jus*
(Gluten, Wheat, Sulphites)

All Served with a Bouquetiere of Seasonal Vegetables & a Choice of Potatoes

DESSERTS

Trio of Homemade Desserts
*Homemade Christmas Pudding
with a Brandy Anglaise
Malteser and Baileys Cheesecake
& a "Selection box" Mousse*
(Gluten, Wheat, Eggs, Milk, Soya, Sulphites)

Freshly Brewed Tea/Coffee