



BALLYLIFFIN  
HOTEL  
★ ★ ★

## SAMPLE DINNER MENU

North Coast Salmon & Baby Prawn Salad with Homemade Bread (1,2, 3, 4, 7)

Homemade Soup of the Day with Fresh Baked Breads (1, 7)

Chicken Caesar Salad with Garlic Croutons & Parmesan (1, 3, 4, 7)

Savoury Chicken & Ham Vol au Vent & Tossed Salad (1, 7)

Crispy Breaded Brie Wedge & Baby Leaf Salad with Cranberry & Orange (1, 3, 7)



Pan-fried Fillet of Salmon with Sautéed Spinach, Peas & Hollandaise Sauce (4, 7)

Pan-Seared Chicken with Bacon & Leek Cream Sauce (7)

Cannon of Inishowen Lamb with Roast Vegetables & Fine Green Beans (+€7) (7)

Traditional Turkey & Ham (1, 7) or Roast Topside of Inishowen Beef with Thyme & Red Wine Gravy

Tomato, Spinach & Ricotta Ravioli with Parmesan & Garlic Sourdough (1, 3, 7, 8)

William's Dry Aged Sirloin Steak with Sautéed Onions, Mushrooms & Brandy Peppercorn Cream

(+€8) (7)



Warm Bramley Apple Pie with Custard & Fresh Cream (1, 3, 7)

Homemade Chocolate Brownie with Chocolate Sauce & Vanilla Ice-Cream (1, 3, 7)

Raspberry Crème Brulee & Raspberry Sorbet (3, 7)

Trio of Profiteroles with Caramel, Cream & Chocolate Sauce (1, 3, 7)

Homemade Sherry Trifle with Custard & Cream (1, 3, 7)

Tea / Coffee

€25.00

Allergens Index: 1. Cereals containing gluten 2. Crustaceans (e.g. Prawns) 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Milk 8. Nuts 9. Celery  
10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs (e.g. Mussels, Squid)