



BALLYLIFFIN

H O T E L





LUNCH MENU

Three Cheese Grilled Garlic Breads, Tossed Salad (1,7,10)

North Coast Seafood Salad, Marie Rose Sauce, Wheaten Bread (1,2,3,4,7,10)

Homemade Vegetable Soup with Crusty Bread Roll (1,7,9) Gluten Free = no crusty roll

Savory Chicken and Ham Vol au Vent, Tossed Salad (1,3,7,10)

Farmhouse Egg Mayonnaise and Smoked Bacon Salad (3,10)

Chicken Caesar Salad, Garlic Croutons, Parmesan (1,3,4,7,8) Gluten Free = no croutons



North Atlantic Seafood Pie, Cheddar & Chive Potato Gratin (3,4,7)

Roast Turkey & Donegal Ham, Homemade Herb Stuffing, Thyme Gravy (1,6,7)

Roast Topside of Donegal Beef, Yorkshire Pudding & Roast Gravy (1,6) Gluten Free = no Yorkshire

Stuffed Leg of Inishowen Lamb, Redcurrant & Red Wine Gravy (+€3) (1,6,7)

Pan Fried Chicken served with a Smoked Bacon & Leek Cream Sauce (7,9)

Vegetarian: Panko Crumbed Goats Cheese, Beetroot Relish, Baby Leaf Salad (1,3,7)

All served with Roast & Creamed Potatoes and Chef's choice of vegetables



Homemade Apple Pie with Custard & Cream (1,3,7)

Malteser, White Chocolate and Crunchie Ice Cream Sundae (1,6,7)

Raspberry & Lemon Curd Eaton Mess (3,7)

Homemade Chocolate Brownie, Chocolate Sauce (1,3,7)

Buttermilk, Vanilla & Blueberry Panna Cotta (7)



Please ask your server for our vegan options

Adult's €22.00 / Kid's €12.00

2 Courses €19.00 / Main Course €15.00

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)