



2017 CASUAL DINING MENUS

As at January 2017



PHILOSOPHY

We try to do things differently. Our Head Chef David Rice brings with him a wealth of influences from his time at Chapter One, Dublin's Michelin Star Restaurant, and his overseas stints at River Café, Jamie Oliver's Fifteen and Gordon Ramsay's Claridges.

What we have developed are 5 main meal 'Styles'. You choose the style, then add additional courses if you wish to make it the meal that you want – rather than just choosing from standard set menus. You can be as individual and creative as you wish. If you can't make up your mind, we can arrange for a Food Consultation with David who can talk you through some of the choices.

All of our food is homemade. So if you have a particular favourite dish or would like our chef to develop a variation of any dish, let us know and we can discuss it with David. We are also able to meet dietary requirements with advance notice.

Start by Choosing Your Main Meal Style

Barbeques	Classic Barbecue	€30 per person
	Caribbean Style (3 courses)	€45 per person
	Gourmet Barbecue (3 courses)	€55 per person
Buffet (1 course)	Casual One Pots	€30 per person
	Pizza Party	€30 per person
	Soup/Sandwiches/Quiche/Salads	€30 per person
	Mexican Burrito Bar	€35 per person
	Asian Wok Station	€40 per person
	Tapas Fork Meals	€45 per person
	Brunch	€45 per person
	Ottolenghi-style Healthy Eating	€45 per person

Then Add Additional Courses to Make Your Meal (if you wish)

Add a Soup		€5 per person
Add a Starter		€7.50 per person
Add a Dessert		€7.50 per person
Add a Trio of Desserts		€10 per person
Add Tea and Coffee		€2.50 per person
Add a Cheese Course	Cheese, fruit & cracker platters	€8.50 per person
Add Platters of Your Wedding Cake	For dessert served at the table	€2.50 per person
Add a Dessert and Cheese Table	3 mini desserts & cheese & all the accompaniments	€15 per person

OR For Something Completely Different

The Ballinacurra Planquet	3 courses	€55 per person
Sharing platters served seated at your table so it is casual dining without having to go to a buffet table. Variety of themes to choose from.		

Some Optional Extra Courses Either Before/After Your Meal

Antipasti Platters of cheese, cold meats, dips and bread	€9 per person
Homemade Canapes (3 pieces)	€10 per person

Anytime Food & Snacks - During the Day or Night

Homemade Soup and Bread		€5 per person
Scones, Jam and Cream		€5 per person
Morning or Afternoon Tea	Tea, coffee & Chef's Cake	€8 per person
Platters of Sandwiches		€9 per person
Cheese Board & Accompaniments		€8.50 per person
Late Night Supper	Mix & Match (2 choices)	€8 per person
	Pizza Slices & Mix & Match	€10 per person
	Pizzas OR Hot Dog Stand	€12 per person
Children's Menus	2 course meal for lunch or dinner	€20 per child

ONE POTS

Ultimate One Course Casual Meal – Choose 2 from the following. Served buffet style with free seating in the House (no table settings)

Thai Red Curry with Basmati Rice (you can choose chicken, prawn or vegetable)

Moroccan Lamb Tagine with Raisin and Almond Cous Cous

Beef Stroganoff with Pilaf Rice (*Supplement €2.00 per person*)

Chicken Coq Au Vin with Garlic Mashed Potatoes

Seafood Pie with Chive Mash and Wilted Greens

Chicken Tikka Masala with Pitta Bread and Rice

Bacon & Cabbage with Mustard Mash and Parsley Sauce

Beef & Guinness Pie with Horseradish Mash

Baked Salmon En-croute with Baby Potatoes

Spanish Chicken & Chorizo Casserole

MEXICAN BURRITO BAR

This is a fun combination with our Cuban Cocktail Bar for an Arrival Day or Recovery Day party. Perfect combination of meats and accompaniments for people to build their own Burrito with all the trimmings.

Meat and Fish

Slow Cooked Pork Shoulder with Lime and Coriander

Smokey Beef Ragu

Mexican Spiced Vegetables with Black Beans



Accompaniments

Lime & Turmeric Rice

Nacho Chips

Taco Shells

Guacamole

Jalapenos

Sour Cream

Shredded Lettuce

Homemade Salsa (mild and hot)

Grated Monterey Jack Cheese



BALLINACURRA ASIAN WOK STATION

This is a fun alternative to a buffet – our Chef's cook to order your combination of meats/fish with your choice of sauces with noodles or rice.

Meat and Fish

Shredded Beef Striploin
Soy Marinated Chicken Strips
Monkfish and Prawns
Garlic and Ginger Marinated Vegetables

Choice of Sauces

Satay Sauce, Thai Green Curry, Sweet Chilli,
Hoisin Sauce

Accompaniments

Basmati Rice
Rice Noodles



TAPAS STYLE FORK MEALS

No need to choose – Everybody gets a Mini portion of each course
Designed to be eaten whilst standing around chatting – or casually seated

For Brunch or Lunch – 6 Bowls [all are served]

Mini Buttermilk Pancakes with Warm Berry Compote
Smoked Salmon on a Chive Rosti with Hollandaise Sauce
French Toast with Dry Cured Bacon & Maple Syrup
Mini Toad-in-the-Hole with Smoked Tomato Salsa
Smoked Chicken Caesar Salad with Parmesan Croutons

For Lunch or Dinner – 6 Bowls [all are served]

Wild Mushroom Risotto Cakes with Tarragon Aioli
Duck Spring Rolls
Mini Fish & Chips with Tartare Sauce
Mini Beef Burgers with Rocket and Horseradish
Mini Thai Red Curry with Basmati Rice (chicken or prawn)
Potato Bravas
Mini Steak Sandwiches, Crispy Fries and Horseradish Mayonnaise

'BANQUET ON A PLANK' (PLANQUETS)

Only at Ballinacurra – sharing platters for tables to share

Price includes Starter, Main and Dessert Planquets – 3 courses



Classic Roast Planquet

Starter Planquet

Smoked Salmon Blinis with Pickled Cucumber
Chicken, Mushroom and Tarragon Tarts

Main Planquet & Sharing Bowls

Whole Roasted Joint (Beef, Lamb, Pork or Chicken)
Baked Salmon en croute
Roasted Potatoes, Yorkshire Puddings, Roasted Veg, Gravy (apple, mint or horseradish sauce)

Dessert Planquet Duo

Apple Crumble Tarts
Bread and Butter Pudding

Italian Themed Planquet

Starter Planquet

Selection of Italian Cured Meats, Marinated Chargrilled Vegetables, Hummus and Cheese
served with Warm Garlic Bruschetta

Main Planquet & Sharing Bowls

Woodfired Roasted Lamb or Pork or Beef cooked with Garlic and Rosemary
Baked Mixed Seafood with Tomato, Fennel, Olives, Peppers and Basil
Polenta Chips, Thyme Roasted Potatoes, Woodfired Root Vegetables
Salsa Verde, Garlic Aioli

Dessert Planquet

Tiramisu
Pear and Almond Tart

BALLINACURRA BARBECUE PLANQUETS

We have a full outdoor kitchen for casual alfresco cooking and dining. So you can choose:

- **The Classic Barbecue** From €30 per person (1 course)
€45 per person (3 courses)
- **Caribbean Style Barbecue on a Plank** €45 per person (3 courses)
- **The Gourmet Barbecue on a Plank** From €55.00 per person (3 courses)

To go with the theme, you could do Planquet sharing platters during the Drinks Reception, Planquet Cheese Boards after dinner and sharing Pizzas for supper. It all works together.

Classic Barbecue

You can add a Starter (choose 1 for €7.50) and Dessert (choose 2 for €7.50) if you wish.

Meats & Fish

- Homemade Beef Burgers
- Premium Butcher's Sausages
- Cajun Salmon Fillet

Sharing Bowls & Platters

- Coleslaw
- Potato Salad with Tarragon Aioli & Crispy Bacon Bits

Accompaniments

- Perfect Burger Accompaniments – Baby Gem Lettuce, Sliced Tomatoes, Pickled Cucumbers, Cheese Slices
- And a selection of the usual sauces

Caribbean Style Barbecue Themed Planquet

Starter Planquets

- Grilled Lamb Kebabs with a Spiced Yoghurt, Beetroot and Apple
- Prawn and Chorizo Skewer with Coriander Crème Fraiche

Main Planquet & Sharing Bowls

- Woodfire Roasted Spatchcock Chicken with a Chilli and Cinnamon Glaze
- BBQ Cajun Salmon Fillet with Smoked Paprika Aioli
- Spiced Chickpea Burger (v)
- Baked Potatoes with all the Trimmings
- Caribbean style Rice & Peas
- And Two Salads

Dessert Planquet Duo

- Mini Coconut, White Chocolate & Lime Pannacotta Pots
- Caramelised Pineapple & Rum Eton Mess in a Glass

Gourmet Barbecue Planquet

Starter Planquets [Choose 2]

- Spiced Chicken Pieces with Blue Cheese Sauce
- Chicken Satay Kebabs with Peanut Sauce
- Tempura Tiger Prawns
- Thai Crab Cakes with Mango Salsa
- Piri Piri Prawn Kebabs with Chilli Glaze
- Crab & Salmon Fishcakes with Warm Tartare Sauce

Main Meals & Fish [Choose 3]

- Homemade Beef Burgers & Gourmet Sausage Selection
- Chargrilled Sirloin Steak (served pink)
- Crispy Pork Belly with Spiced Yoghurt, Beetroot and Apple
- Woodfired Oven Roasted Cod with Salsa Verde
- Woodfired Oven Roasted Monkfish with Salsa Verde (supplement €2.50)
- Char Grilled Aged Rib Eye Steak (served pink) (supplement €2.50)
- Barbecue Lamb Shoulder (supplement €2.50)
- Char Grilled Prime Striploin (served pink) (supplement €5)
- Grass-fed Lamb Cutlet "Lollipop-Style" (supplement €5)

Main Vegetarian [Choose 1]

- Spiced Chickpea Burger (v)
- Vegetable & Marinated Halloumi Cheese Kebabs (v)

Main Accompaniments [Choose 3]

- Salad Caprese (Mozzarella, Tomato and Basil)
- Celery & Apple Coleslaw
- Mixed Green Salad with Pickled Cucumbers, Feta Cheese and Walnut Dressing
- Oven Roasted Mediterranean Vegetables
- Potato Salad with Tarragon Aioli & Crispy Bacon Bits
- Bowls of Roasted Potato Wedges
- Warm Potato Bravas

Included in All Barbecues

- And the usual accompaniments of bread, sauces, pickles, relishes etc

Dessert Planquet Duo [Choose 2]

- Eton Mess in a Glass
- Mini Chocolate Fudge Cake Squares
- Mini Apple Pies with Fresh Cream
- Salted Caramel & Chocolate Tart
- Baileys & Chocolate Cheesecake Squares
- Sticky Toffee Pudding Pots with a Butterscotch & Walnut Sauce and Ice Cream

STARTERS & SOUPS

Can be added to any menu choice – Choose One

Seasonal Vegetable Soup

Can be added to any menu choice – Choose One

- Antipasta Platter of Cured Meats, Cheese and Pickles with Garlic Bruschetta
- Warm Chicken Caesar Salad
- Chicken Satay Kebabs with Crushed Peanuts
- Crispy Duck Salad with Asian Noodles
- Salmon Fish Cakes with Warm Tartare Sauce
- Piri Piri Prawn with Garlic Bruschetta
- Buffalo Mozzarella and Tomato Bruschetta with Balsamic & Rocket
- Wild Mushroom Mushroom Bruschetta with Parmesan & Truffle Oil
- Kinsale Seafood Chowder



DESSERTS

- Italian Lemon Cheesecake
- Triple Chocolate Fudge Cake
- Pear & Almond Tart
- Lemon Meringue Pie
- Apple Pie
- Sticky Toffee Pudding
- Carrot Cake
- Baileys & Chocolate Cheesecake
- Orange & Polenta Cake
- Chocolate & Hazelnut Brownie
- Tiramisu
- Pavlova with Seasonal Berries



LUNCH or ANYTIME FOOD

Many of our menus are suitable to daytime or evening dining. But some other options that are ideal for lunch are (one course but you can add starters and/or dessert if you wish):

- **Ottolenghi-Style Healthy Lunch Menu**

All of the following are presented buffet style to choose.

Step 1 - Choose your Protein

- Sweet and Smokey Mexican Chicken
- Woodfire Roasted Cod & Prawns with Chilli, Lime, Garlic & Ginger
- Charred Lamb Koftas with Salsa Verde
- Stuffed Romano Peppers with Ricotta, Spinach, Pinenuts and Mascarpone

Step 2 - Choose your Salads

- Zesty Sourdough Bread & Tomato Salad
- Orzo, Feta and Roasted Pepper Salad
- Roasted Butternut Squash, Red Onion, Tahini and Za'atar
- Roasted Potato, Red Onion and Balsamic Salad

Step 3 - Then Choose your Bread, Dips and Accompaniments

A selection of breads, wraps and dips will be available to accompany the main dishes.

- **Tapas Style Fork Brunch/Lunch/Dinner** **6 Mini-Bowls**

See separate description on P.4.

- **Pizza Party** **One Course**

A selection of homemade pizzas, two chef's salads and bread

- **Soup, Sandwiches and Quiche** **One Course**

Homemade Soup, platters of gourmet open sandwiches (meat, fish and vegetarian), two chef's salads, vegetarian quiche and bowls of homemade bread

ANYTIME SNACKS – LIGHT LUNCH, MORNING/AFTERNOON TEAS

**Choose one for any time of the day or night, or do a combination.
Add a starter and/or dessert from the menu if you wish.**

Homemade Soup and Bread

Homemade Scones with Jam and Cream

Homemade Cake

Antipasta Sharing Platters of Cheeses, Cold Cuts and Dips and Bread

Selection of Homemade Open Sandwich Platters

Cheese Board with crackers, fruit and relish

CHILDREN'S MENU

**2 courses for children aged 12 and under (Main and Dessert)
Dessert is Ice Cream with Chocolate Sauce**

Homemade Chicken Goujons & Chips

Spaghetti Bolognese & Garlic Bread

Fresh Fish Fingers & Chips

Hamburgers & Chips

Stir Fried Chicken Noodles

Roast Chicken, Potatoes and Vegetables

CANAPES

Choose any 3 from the following list

Meat Options

Confit Duck Burgers with Pickled Cucumber

Smoked Chicken Fritters with Paprika Aioli

Bacon & Cabbage Spring Rolls

Chicken Liver Pate, Toasted Brioche & Fig Jam

Beef Carpaccio with Celeriac & Apple

Vegetarian Options

Wild Mushroom Arancini (Risotto Balls)

Red Onion & Blue Cheese Tart

Baked Baby Peppers with Salsa Verde Crumb

Goats Cheese Fritters with Fig Jam

Mozzarella & Tomato Crostini

Soup Shots

Fish Options

Spiced Crusted Tuna with Avocado Puree

Crab & Sweet Corn Spring Rolls

Mini Fish & Chips

Seafood Chowder Shots

Sweet Options

Mini Scones with Jam & Cream

Profiteroles



LATE NIGHT SUPPER

Mix & Match Supper – Choose 2

- Slider Platter – selection of pulled pork, beef and chicken sliders
- Bowls of Wedges with a Selection of Dips
- Posh Bacon Butties with Smoked Cheese & Relish
- Mini Fish & Chips Buckets
- Skewer Platter – Chicken Skewer with Peanut Satay Sauce and Lamb Kofta Skewer with Raita
- Warm Donuts with Hot Chocolate Sauce
- Cheese Board with Fruit & Crackers

Gourmet Chef's Supper (Cooked and served from the outdoor kitchen)

Choose from either:

- Hot Dog Stand – Gourmet Sausages from the BBQ served with a Brioche Bun and Sautéed Onion **OR**
- Homemade Pizzas – Our most popular suppers are the Homemade Pizzas cooked in our woodfired pizza oven

BREAKFAST

We provide a full continental buffet selection which includes: **Included in the House Price**

- Fresh fruit salad
- A variety of fruit yoghurts
- Several cereals
- Jugs of Fruit Juice
- A selection of homemade brown bread, croissants, pastries and toast
- And unlimited pots of tea and coffee

And the hot selection includes:

- Full Irish Breakfast – Sausages, Bacon, Eggs, Black & White Pudding, Tomatoes, Mushrooms
- Homemade Pancakes with Fruit and Maple Syrup
- French Toast
- Cheese and Tomato Omelette