



2016 CASUAL DINING MENUS

As at January 2016



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.

We charge a fixed 12.5% service charge on all food and beverages which covers service, house and table setups and the long list of 'What's Included'.

Start by Choosing Your Main Meal Style

Ballinacurra Burger Bar	€25.00 per person
Casual One Pots	€25.00 per person
Mexican Burrito Buffet Bar	€30.00 per person
Asian Wok Station	€32.50 per person
Barbecues (see separate menu with 4 different options)	From €35.00 per person

Then Add Additional Courses to Make Your Meal

Add a Soup (Full Portion)	+ €5.00 per person
Add a Soup (Espresso Cup)	+ €2.50 per person
Add a Starter	+ €7.50 per person
Add a Dessert	+ €5.00 per person
Add a Duo of Dessert	+ €7.50 per person
Add a Trio of Desserts	+ €10.00 per person

OR For Something Completely Different

The Ballinacurra Planquet

From €42.50 per person

Sharing platters delivered to your table so it is casual dining without having to go to a buffet table (3 courses)

OR

The Ballinacurra Tapas Fork Meals (6 mini-mains)

From €40.00 per person

Some Optional Extra Courses Either Before/After Your Meal

Antipasti Platters of cheese, cold meats, dips and bread	€7.50 per person
Homemade Canapes (3 pieces)	€9.00 per person
Cheese Course	€7.50 per person
Petit Fours for the Table to Share	€2.50 per person
Tea and Coffee	€2.50 per person

Other Casual Dining Options During the Day or Night

Homemade Soup and Bread	€5.00 per person
Lunch	From €25.00 per person
Morning or Afternoon Tea	From €7.50 per person
Late Night Supper	From €6.00 per person
Children's Menus (2 Courses)	€20.00 per child

ONE POTS

Ultimate One Course Casual Meal – Choose 2 from the following €25.00 per person
Served buffet style with free seating in the House (no table settings)

OR Add a starter and dessert from the menu from €35.00 per person
And have it seated as a 3 course meal with family sized sharing bowls on the table

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.

Burrito Bar Buffet

Add a Soup to start OR

Add a starter

Add a dessert

€30.00 per person

+ €5.00 per person

+ €7.50 per person

+ €5.00 per person

Meat and Fish

Slow Cooked Pork Shoulder with Lime and Coriander

Smokey Beef Ragù

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. **€32.50 per person**

Add a starter and/or dessert from the menu if you wish.

**From €42.50 per person
for 3 courses**

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

No need for a Starter – but you can add a dessert if you wish

OR a selection of 3 mini desserts

Designed to be eaten whilst standing around chatting – or casually seated

**€40.00 per person
+ €5.00 per person
+ €10.00 pp**

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

€47.50 per person



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

Asian Fusion Themed Planquet

Starter Planquet

Duck Spring Rolls with Hoisin
Chicken Satay and Peanut Sauce

Main Planquet & Sharing Bowls

Thai Green Chicken Curry
Thai Beef Red Curry
Prawn Pad Thai, Steamed Rice, Noodle Salad, Prawn Crackers and Stir-fried Asian Greens

Dessert Planquet

Pineapple and Lemon Tart
Coconut Crème Brulee

BALLINACURRA BARBECUE PLANQUETS

We have a full outdoor kitchen for casual alfresco cooking and dining. We have a separate menu for our barbecues but in summary:

- The Ballinacurra Burger on a Plank **From €25.00 per person (1 course)**
From €35.00 per person (3 courses)
- Caribbean Style Barbecue on a Plank **€42.50 per person (3 courses)**
- The Traditional Barbecue on a Plank **€47.50 per person (3 courses)**
- The Gourmet Barbecue **€55.00 per person (3 courses)**
- The Chef's Selection Barbecue **€62.50 per person (3 courses)**

Please ask us for a copy of our Barbecue Menus if you haven't already received it.



STARTERS & SOUPS

Can be added to any menu choice – Choose One

Seasonal Vegetable Soup

€5.00 per bowl

€2.50 for Soup Sip

Can be added to any menu choice – Choose One

€7.50 per person

- 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

Can be added to any menu choice – Choose One

OR Choose any 2 desserts for Sharing Platters for the tables:

OR Choose any 3 desserts for Sharing Platters for the tables:

€5.00 per person

€7.50 per person

€10.00 per person

- 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** **One Course €40.00 per person**

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 €40.00 per person**

See separate description on P.4.

- **Pizza Party** **One Course €27.50 per person**

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

- **Soup, Sandwiches and Quiche** **One Course €25.00 per person**

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	€5.00 per person
Homemade Scones with Jam and Cream	€5.00 per person
Homemade Cake	€5.00 per person
Antipasta Sharing Platters of Cheeses, Cold Cuts and Dips and Bread	€7.50 per person
Selection of Homemade Open Sandwich Platters	€7.50 per portion
Cheese Board with crackers, fruit and relish	€7.50 per portion

CHILDREN'S MENU

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

€20.00 per child

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

€9.00 per person

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
Parma Ham & Smoked Tomato Bruschetta
Mini Pork Sliders
Mini Caesar Salad with Smoked Chicken
Beef Carpaccio with Celeriac & Apple

Vegetarian Options

Wild Mushroom Arancini (Risotto Balls)
Red Onion & Blue Cheese Tart
Baked Baby Peppers with Salsa Verde Crumb
Macaroni Cheese Balls in Espresso Cup

Fish Options

Spiced Crusted Tuna with Avocado Puree
Smoked Salmon & Dill Crepe
Crab & Sweet Corn Spring Rolls
Mini Fish & Chips
Seafood Chowder Shots

Sweet Options

Mini Scones with Jam & Cream
Profiteroles

Goats Cheese Fritters with Fig Jam
Mozzarella & Tomato Crostini
Soup Shots



LATE NIGHT SUPPER

Homemade Pizzas

Our most popular suppers are the Homemade Pizzas in the Italian wood-fired oven. We suggest you allow ½ pizza per person if no other supper or 1/3 pizza per person plus a selection of other supper ideas below. **€15.50 per pizza**

Other Supper Ideas – Choose from

€6.00 per portion
(2 pieces)

- 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
- Boneless Pork Rib with Honey & Ginger Marinade & BBQ Sauce
- Warm Donuts with Hot Chocolate Sauce



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