



2012 CASUAL DINING MENUS

OUR PHILOSOPHY

Our House Chef has created this combination of courses being conscious of them being complementary to each other, based on locally sourced seasonal produce, and those items which we produce in our own organic garden.

If you have a particular favourite dish, would like to choose from one of our other menus or would like our chef to develop a variation of any dish, let us know and we can discuss it with our Chef. We are also able to meet dietary requirements with advance notice.

Note that we charge a 12.5% service charge on all food and beverages.



We specialise in catering to the requirements of many different types of groups – both in style, size and budget. We have a range of menus for you to choose from, or we will help create your own:

- Canapes – starts at €5 per person
- Morning and Afternoon Teas – starts at €10 per person
- One-Pots for Lunch or Dinner – starts at €15 per person
- Lunches – start at €15 per person
- Buffet-style Meals – start at €35 per person
- Barbecues – start at €35 per person
- Formal Dining – start at €55 per person (see separate menus)

BREAKFAST

Breakfast is included in the price which includes a full Continental selection of fresh fruit salad, yoghurts, cereals, juice and bread/toast. You also choose one of the cooked-to-order options below for your group:

Traditional Irish Breakfast

Eggs Benedict with Lightly Toasted Brioche

Warm Vegetable Frittata

Smoked Haddock with Scrambled Egg

Combination of made to order pancakes, muffins, scones and pastries

COLD CANAPES

Peppered Tuna on Prawn Cracker with Citrus Salsa

**Smoked Mackerel Mousse Served on Saffron Baby Potatoes
California Sushi Roll**

Chicken Liver Pate with Lemon Thyme and Sweet & Sour Berries

Smoked Salmon and Parmesan Scones with Creme Fraiche

Local Oysters with Dipping Selections

**Mozzarella and Chilli Stuffed Cherry Tomato with a Pesto Cap
and Flat Leaf Parsley**

**Rilette of Duck Served on a Chicory Leaf with a Red Pepper and
Tomato Salsa**

**Piri Piri Chicken Caesar Salad served in Baby Cos Leaf and Basil
Croutons**

**Roulade of Beef Carpaccio with Baby Spinach, Wild Mushrooms
and Fresh Grated Horseradish**

Crostini Selection (toasted Crostini with 4 seasonal vegetarian
toppings - Rocket, Walnut and Cashel Blue Cheese; Sundried
Tomato, Basil and Parmesan; Black Olive Tapenade; Hummus)

HOT CANAPES

Soup Sips (our vegetable soup served in espresso cups and
passed around to guests)

Sweet Potato and Hazelnut Fritters

Shell Baked Mussels with a Pesto Crumb

Lightly Spiced Thai Chicken Bites

Duck & Mango Spring Rolls

Crumbed Baby Button Mushrooms with Aioli

**Baked Baby Potato with a Duxelle of Wild Mushrooms and
Parmesan Crisp**

**Chilli and Pecorino Fried Aubergine Topped with Sour Cream
and a Fennel Salsa**

**Red Onion & Oregano Toasted Focaccia with Pesto
Marinated Chicken and a Tomato Basil Salsa**

**Thai Spiced Salmon and Sole Fish Cakes with Homemade
Tartare Sauce**

**Ginger and Garlic Marinated Monkfish wrapped in Serrano
Ham on a Potato Crisp with a Citrus Aioli**

**€5 per canapé choice per person. You decide on the types of
Canapés and how many you want of each.**

VEGETARIAN OPTIONS

Aubergine and Courgette Parcels Stuffed with a Garlic, Smoked Gubbeen Cheese and Rosemary Mash

Spring Rolls with Sweet and Sour Red Cabbage

Thai Noodle and Coconut Soup of Sweet Potato, Pak-Choi and Green Peppers

Butternut Squash and Sage Risotto served in a Filo Pastry Basket

Roasted Root Vegetables with Homemade Dip Selection

Three Bean Chilli served with Sour Cream and Tortilla Chips

Sweet Potato and Courgette Penne Pasta Bake

No charge for replacing an existing course with any special dietary selections. Or just leave it up to us to design the dietary options.

CHILDREN'S MENUS

Chicken Goujons and Chips

Spaghetti Bolognese

Fish Fingers and Chips

Hamburgers

Stir Fried Chicken Noodles

Beef Stroganoff and Rice

Roast Chicken, Potatoes and Vegetables

Dessert – The children can have either Ice Cream and Chocolate Sauce or whatever the adults are having.

€15 per child for 2 courses.

HOMEMADE PIZZAS

We can serve our pizzas as a light lunch, snack, supper or dinner for small groups. Choices are:

Butternut and Sage

Chorizo and Field Mushroom

Margherita

Italian Cured Ham, Pepperoni and Oregano

4 Cheese

Chilli Chicken and Sweet Corn

Pizzas €12 for supper (allow ½ per person)

€25 per person if served as a lunch, dinner etc including side salad & garlic bread



OTHER SUPPER IDEAS

Spicy Piri Piri Potato Wedges with Chive Crème Fraiche

Bowls of Chunky Homemade Chips

Soup Sips

Bowls of Honeyed Baby Sausages

Hot Roast Beef Baguettes

Bacon Butties

€6 per person for 1 choice

€10 per person for 2 choices

MORNING OR AFTERNOON TEAS

Scones with Jam and Cream

Chef's Sponge Cake with Fresh Cream

Cheese - Selection of West Cork Farmhouse Cheeses with Crackers, Fruit and Breads

Selection of Cold Meat and Salad Wraps

€10 per person including tea and coffee for 1 choice

€15 per person including tea and coffee for 2 choices

LUNCH MENU

Soup (Choose 1)

Red Onion and Sweet Potato

Ballinacurra Seafood Chowder

Cream of Courgette and Smoked Bacon

Tuscan Three Bean Soup

Chunky Vegetable Broth with Barley

Quiche & Salad (Choose 2)

Quiche Lorraine

Vegetarian Quiche

Green Salad with Toasted Pine Nuts and Parmesan

Classical Caesar Salad



Sandwiches (Choose 2)

Honey Roasted Ham with Mature Cheddar Cheese

Cajun Chicken with Home-Dried Tomato and Peppered Pesto

Peppered Salami with Oak Smoked Gubeen

Open Smoked Salmon Sandwich with Irish Soda and Salad

Open Beef Sandwich with Irish Soda Brown and Salad

Cheese

Selection of West Cork Farmhouse Cheeses with Crackers, Fruit and Breads

OR

Choose from one of the desserts in the One Pot Menu

€5 per person for Soup and Homemade Bread

€15 per person for Quiche/Salad OR Sandwiches

€20 per person for 2 courses

€25 per person for 3 courses

€30 per person for 4 courses

ONE POT MENU

Main Course Options:

Irish Lamb Stew (served with Rosemary Infused Bread)

Beef and Guinness Stew (served with a selection of Homemade Bread)

Seafood Lasagne (served with a Green Salad and Garlic Bread)

Mediterranean Seafood Casserole (served with Baby Potatoes)

Spiced Lamb Tajine with Apricots (served with Cous Cous)

Thai Green Chicken Curry (served with Coconut and Coriander Rice)

Traditional Lasagne (served with a Green Salad and Garlic Bread)

Beef Bourignon (served with Mashed Potato)

Chicken, Vegetable and Bean Cassoulet (served with Pilaff Rice)

All served with Homemade Bread and is meant as a light casual supper or lunch

Dessert Options:

Crepes Suzette with Vanilla Ice Cream

Baileys and Chocolate Bread and Butter Pudding

Seasonal Fruit and Berry Crumble with Fresh Cream

Chocolate Fudge Brownie with Vanilla Cream

Lemon Curd Tart with a Fruit Coulis

1 Main Course - € 15 per person

1 Main Course Plus 1 Dessert - €20 per person

2 Main Courses - €25 per person

2 Main Courses plus 1 Dessert - €30 per person

BUFFET MENU 1 – ASIAN NOODLE WOK BAR

Served Starter

Chef's choice Asian-style Selection Platter to share

Buffet Main Course

Noodle Bar

(Our Resident Chef will cook stir-fried noodles to order with a choice of chicken, beef and salmon, vegetables and selection of sauces)

Ginger and Plum Glazed Chicken with Basmati Rice

Served Dessert

Banana and Coconut Pancake

€35 per person



BUFFET MENU 2 – ITALIAN SEAFOOD WOK BAR

Served Starter

Anti-Pasta Selection Platter to share including Salamis, Olives, Tomato and Basil Bruschetta

Buffet Main Course

Seafood Linguini Wok Bar

(Our Resident Chef will cook a selection of seasonal seafood to order with a choice of pasta and sauces)

Griddled Polenta Cake with Wild Mushrooms, Tomato and Basil

Served Dessert

Tiramisu

€35 per person



BUFFET MENU 3 – WOOD-FIRED OVEN – IRISH STYLE

Served Starter

Potato Farls with Smoked Salmon and Horseradish

Buffet Main Course

Woodfired Bacon with Parsley Sauce, Champ and Stir-fried Cabbage

Woodfired Rainbow Trout Fillets with a Lemon and Herb Butter

Served Dessert

Seasonal Fruit Crumble with Fresh Cream

€35 per person

BUFFET MENU 3 – WOOD-FIRED OVEN – CONTEMPORARY STYLE

Served Starter

Boille Goats Cheese and Sundried Tomato Tart with Spinach Salad

Buffet Main Course

Woodfired Loin of Pork with a Cranberry and Apple Glaze and Ratatouille

Woodfired Honey and Rosemary Infused Salmon Steak with Lemon Potatoes

Served Dessert

Crepes with a Seasonal Fruit and Berry Compote and Fresh Cream

€35 per person

BARBECUE MENUS

Our House Chef has created a choice of three Barbecue menus:

- ✓ **Traditional** - €35 – a traditional style barbecue
- ✓ **Fusion** - €45 – a barbecue with a twist both in the choice of flavours and style of cooking
- ✓ **Gourmet** - €55 – a barbecue taken to the next level – gourmet casual dining!

We have included 'Starter Platters' for the table to share, but if you also wish to have canapés before your meal, you can select them from our separate Canapé menu.

If you have a preferred barbecue item or wish to exchange or add an item from another menu, just let us know and we can discuss it with our House Chef, but there may be additional costs involved. We are also able to meet vegetarian, coeliac and other dietary requirements with advance notice.

The Spit Option

We can offer our guests a unique optional extra for either barbecues or buffets - a whole pig or lamb on a spit. This machine has been imported from Africa and is setup on site with a dedicated chef to oversee its cooking and carving.

The cost for this is an additional fixed price of €900 as it is not dependent on the number of people. This option is dependent on availability of our supplier.

The Seafood Linguini Option

You can also add our unique Seafood Linguine Station onto any of the attached barbecue menus for a completely different twist. We cook a selection of fresh, seasonal seafood such as fish, prawns, scallops, mussels etc cooked-to-order on woks by our chef – with your choice of sauces. Add €5 per person.

The Additional Course Option

Some people choose a barbecue option for a more formal occasion – such as a wedding – but we have to find that fine line between being informal, but with enough formality for the occasion.

For example, you may wish to add in additional courses such as a served starter, soup, cheese course, petit fours, etc. West Cork is famous for its artisan and organic cheeses.

You can add a course to any of the following menus for €5 per person.

BARBECUE MENU 1 - Traditional

Starter Platter (per table to share)

BBQ Chicken Wings, Baby Back Ribs and a Selection of Sausage Dumplings

Barbecue Items

Home-pressed Irish Beef Burgers
Atlantic Salmon with Homemade Aioli
Roasted Potato Wedges

Salads

Dressed Green Salad with Peppers, Tomatoes and Croutons
Potato Salad with Sour Cream and Spring Onion

Accompaniments

Selection of Homemade Bread
Sauces (Mustard, Barbecue Sauce, Tomato) and our own Salsa and Chutneys

Dessert

Chocolate Fudge Cake with Vanilla & Rhubarb Cream

€35 per person

BARBECUE MENU 2 – Fusion

Starter Platter (per table to share)

BBQ Chicken Wings, Baby Back Ribs and a Selection of Sausage Dumplings

Barbecue Items

Home-pressed Irish Beef Burgers with Smoked Bacon
Piri Piri Atlantic Salmon with Homemade Fennel Mayonnaise
Lemon & Anchovy Infused Lamb Gigot Chops with Minted Salsa

Other Hot Items

Wood-fired Shoulder of Chilli Pork Joint (carved to order) and finished with a chilli apple sauce
Roasted Spiced Potato Wedges

Salads

Dressed Green Salad with Peppers, Tomatoes and Croutons
Spiced Tomato and Aubergine Cous Cous
Greek Salad with Feta Cheese & Kalamata Olives

Accompaniments

Selection of Homemade Bread
Sauces (Mustard, Barbecue Sauce, Tomato) and our own Salsa and Chutneys

Dessert

Baked Summer Berry Cheesecake with Berry Coulis

€45 per person

BARBECUE MENU 3 – Gourmet

Starter Platter (per table to share)

Baby Back Ribs, Selection of Sausage Dumplings and Citrus Seared Tiger Prawns

Barbecue Items

Irish Angus Beef Striploin with Rosemary Hollandaise
Jamaican Jerk Marinated Yellow Fin Tuna with Mango Salsa
Venison Sausage with Cumberland Glaze

Other Hot Items

Wood-fired Shoulder of Irish Lamb (carved to order by chef) with Minted Salsa
Herb Roasted Potato Wedges

Salads

Traditional Caesar Salad
Broccoli, Blue Cheese and Walnut Cous Cous
Greek Salad with Feta Cheese and Olives

Accompaniments

Selection of Homemade Bread
Sauces (Mustard, Barbecue Sauce, Tomato) and our own Salsa and Chutneys

Dessert

Individual Summer Berry Pavlovas with Lemon Curd
Chocolate Fudge Cake

€55 per person

THE BALLINACURRA BURGER BAR

Nothing can beat a homemade burger with all the trimmings – grab your bun and make your own!

Burgers and Other Meat

Homemade Prime Irish Beef Burgers
Chicken Strips marinated in Sweet Chilli Sauce
Vege Burger
Bacon Strips

Bread

Burger buns and Tortilla Wraps

Salad & Accompaniments

Green salad with peppers, avocado and pinenuts
Lettuce, tomato, beetroot, pickles, red onion
Bacon strips
Selection of cheeses – cheddar, monteray jack, etc
Selection of condiments – Salsa, Sauces, Mayonnaise, Pesto

Sides

Bowls of hot potato wedges

€25 per person for 2 courses – Burger Bar PLUS Choice of dessert from any menu

THE BALLINACURRA ANTIPASTA PLATTERS

Perfect for a shared starter at a Dinner, a light lunch, afternoon snacks, arrival food – in fact any time of the day or night. Also perfect for lunch with pizzas, garlic bread and salad.

On Wooden Boards

Selection of sliced chorizo and salami
Prosciutto-wrapped bread sticks
Goats cheese rolled in parley and basil
West Cork Cheese

In Glass bowls

Selection of Chargrilled and Marinated Italian Vegetables
Selection of Olives
Homemade Hummus

Wooden Bowls

Slices of homemade crunchy bread



€10 per person if served on its own.

No extra charge if using it to replace a course in an existing menu.

BRUNCH MENU

We have listed out what is included, and all you have to do is choose 3 main course choices which we offer your guests to order from - which are cooked to order and served by our staff. Additional choices will incur an additional €5 per choice per choice.

You may also like to offer a Signature Brunch Cocktail – popular choices are Champagne and Orange, Mimosas, Bloody Marys, Screwdrivers etc. These can be discussed separately and are charged on consumption.

On the Table (included)

Selection of Homemade Bread, brown bread and croissants
Selection of Breakfast Condiments such as jams, honey, etc.

On the Sideboard (included)

Cheese Board of locally sourced cheeses
Fresh Fruit Platter & Yoghurt Pots

Drinks (included)

Unlimited jugs of Orange Juice, freshly brewed Tea and Coffee

Brunch Main Course (choose 3 to offer to guests)

Boille Goats Cheese and Yellow Pepper Frittata with Fresh Thyme

Red Pepper and Avocado Brioche Bread and Butter Pudding with Lemon Syrup

Chocolate and Walnut Pancakes with Caramelised Cinnamon Banana

Baked Eggs en Cocotte with Smoked Trout and Creamy Leeks

Natural Smoked Haddock with Stirfried Pak Choi topped with a Poached Egg and Hollandaise

Ginger and Fennel Fish Cakes with Avocado Salsa

French Toast with Smoked Salmon and Jarlsberg Cheese

Eggs Florentine with Toasted Brioche

Chorizo and Chilli Scrambled Egg in a Crispy Potato Skin

Potato and Onion Basket with Creamed Spinach, Poached Egg and Parmesan Crust



€35 per person

