



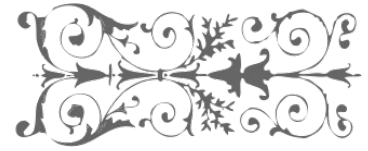
# BALLYVOLANE HOUSE

FESTIVE FEASTING 2017





# BALLYVOLANE HOUSE



## **FEAST AND MAKE MERRY THIS WINTER AT BALLYVOLANE HOUSE**

Enjoy long lunches and festive dinners in the run up to Christmas with friends, family and work colleagues. Ballyvolane House is an ideal place to make merry and feast this coming December. Only 30 minutes by car from Cork city, Ballyvolane is nestled deep in the beautiful north Cork countryside. Originally built in 1728, the house was remodelled in Victorian times to give it a more Italianate style and the house is stuffed with family heirlooms, portraits and antiques. Ballyvolane House can accommodate gatherings of all sizes with small groups in the House and larger groups in our rustic barn. Don't worry about driving home and stay the night. Special discounted room rates available. Transport to and from the house can be arranged as well.

### **FESTIVE COCKTAILS & BITES ON ARRIVAL**

Sip pre-dinner Bertha's Revenge Gin tipples and snack on canapés in the drawing room:

Warming Mulled-Wine	€8.00 pp
Bertha's Revenge Sloe Gin Bellinis	€11.50 pp
Bertha's Revenge Hedgerow Martinis	€14.00 pp
Canapés & Bites	€15 pp

## **FESTIVE LUNCHESES**

**MINIMUM 12 PEOPLE, MAXIMUM 120 PEOPLE**

**3-COURSES @ €42.50 PER PERSON**

**Starters – served on platters and placed in the centre of the table for everyone to share...**

Homemade walled-garden leek and potato soup (v)

Cashel Blue cheese, pear, roasted pine nut, rocket salad (v) (n)

Selection of house-cured charcuterie, apple-raisin chutney



**Main course – please chose one of the following options:**

Traditional roast organic turkey, roast Caherbeg ham, apple and chestnut stuffing, gravy

Beef Bourguignon

Game pie

Baked market fish, lemon-caper-butter

**For the non meat-eaters...**

Butternut squash risotto (v)

All main courses are served with seasonal potatoes and vegetables (v)



**Puddings – please chose one of the following options**

Ballyvolane traditional Christmas pudding, brandy butter

Chocolate rum cake with homemade Christmas pudding ice cream

Crème brûlée

Sticky toffee and date pudding with butterscotch sauce



Tea, coffee, fresh herb infusion

**PLEASE NOTE LAST ORDERS FOR LUNCH ARE AT 2.30PM.**

## **FESTIVE DINNERS**

**MINIMUM 12 PEOPLE, MAXIMUM 120 PEOPLE**

### **3-COURSES @ €60 PER PERSON**

**The 3 starters will be placed in the centre of the table for everyone to share.**

Walled-garden Jerusalem artichoke soup (v)

Bertha's Revenge gin cured organic salmon gravlax, cucumber pickle, dill-mustard sauce

Gubbeen chorizo and warm potato salad with spring onions and rocket



**Main course – please chose one of the following options:**

Traditional roast organic turkey and Caherbeg ham, apple & chestnut stuffing, gravy

Roast sirloin of McGrath's beef, sauce Béarnaise

Roast Ballyvolane saddleback pork, crackling, Bramley apple sauce, cider-cream sauce

Roast saddle & haunch of Coopershill venison, redcurrant sauce

Baked market fish, Hollandaise sauce

**For the non-meat lovers...**

Homemade gnocchi, tomato and basil (v)

All served with seasonal potatoes and vegetables (v)



**Puddings – please chose one of the following options**

Traditional Christmas pudding, brandy butter

Chocolate rum cake with homemade Christmas pudding ice cream

Crème brûlée

Sticky toffee and date pudding with butterscotch sauce

All served with homemade ice cream and poached winter fruit



Selection of local artisan cheeses



Tea, coffee, fresh herb infusion



# BALLYVOLANE HOUSE



## **XMAS GIFT VOUCHERS AVAILABLE**

Make somebody smile this Xmas! Treat a loved one, work colleague, client, family member or friend to a Ballyvolane House gift voucher.

**TO BOOK PLEASE PHONE 025 36349**

**OR**

**EMAIL [INFO@BALLYVOLANEHOUSE.IE](mailto:INFO@BALLYVOLANEHOUSE.IE)**

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**BALLYVOLANE HOUSE, CASTLELYONS, CO. CORK, P61 FP70, IRELAND**

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