



BALLYVOLANE HOUSE

FESTIVE FEASTING

DEC 2015



## **FEAST AND MAKE MERRY THIS DECEMBER 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 cocktails and snack on canapés in the drawing room before the meal is served:

Warming Mulled wine	€8.00 pp
Elderflower Bellinis	€9.00 pp
Hedgerow Martinis	€14.00 pp
Big Bites	€15 pp

## **FESTIVE DECEMBER LUNCHES** **MINIMUM 12 PEOPLE, MAXIMUM 120 PEOPLE**

### **THREE COURSES @ €42.50 PER PERSON**

**The 3 starters are served on platters and placed in the centre of the table for everyone to share...**

Homemade walled-garden leek and potato soup (v)  
St. Tola goat's cheese mousse, roast beetroot, rocket  
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



### **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 3PM.**



## **FESTIVE DECEMBER DINNERS**

**MINIMUM 12 PEOPLE, MAXIMUM 120 PEOPLE**

**FOUR COURSES @ €60 PER PERSON**

Complimentary Festive Bellini on arrival

**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

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**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

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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

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Selection of local artisan cheeses

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Tea, coffee, fresh herb infusion

**DINNER IS SERVED AT 8PM. THERE IS NO SERVICE CHARGE AT BALLYVOLANE HOUSE.  
ANY GRATUITIES RECEIVED ARE DISTRIBUTED EQUALLY AMONGST ALL THE STAFF.**

### **SINGALONG/MUSIC**

Please let us know if you would like us to organize entertainment such as a singalong by the piano or traditional Irish music.

**(XMAS GIFT VOUCHERS AVAILABLE)**

**TO BOOK PLEASE PHONE 025 36349 OR EMAIL [INFO@BALLYVOLANEHOUSE.IE](mailto:INFO@BALLYVOLANEHOUSE.IE)**

**BALLYVOLANE HOUSE, CASTLELYONS, CO. CORK**

**WWW.BALLYVOLANEHOUSE.IE**