

*We are committed to the
Feile BIA Charter and use
Products from recognised
Quality Assurance Schemes.*

Dinner Menu
Tuesday 27th January 2009
Dé Mairt 27 ú Lá Eanáir 2009

Assiette of Smoked Salmon Tartare Style and Ciabatta Toast
Mexican Tian of Spiced Prawns and Guacamole
Smoked Duck and Roasted Hazelnut Salad with Raspberry Dressing
Chicken Liver, Red Onion Jam and Seasonal Leaves
Trio of Melon with Fresh Berries and Coulis

Cream of Chicken and Vegetable Soup
Galway Bay Seafood Chowder

Roast Loin of Pork, Savoury Stuffing and Cider Cream
Braised Shank of Lamb, Root Vegetables and Braising Jus
Medallion of Fillet Steak, Beetroot and Green Peppercorn Hummous Red Wine jus
Roulade of Sole with Prawn Mousse and Light Saffron Sauce
Trilogy of Baked Cod with Herb Crust, Poached Salmon, Squid' Ink Risotto
and Grilled Tuna with Roasted Pepper Salsa
Vegetarian Tortilla of Spiced Courgette, Red Onion and Peppers
Baked Supreme of Chicken Stuffed with Garlic Butter

Selection of Fresh Market Vegetables and Potatoes.

Trio of Winter Indulgence Strawberry Crème Brulee
Rhubarb & Strawberry Panacotta, Vanilla Bean Ice Cream
Guinness Cheesecake with a Pear Nut Base Chocolate Ice Cream
Selection of Homemade Ice Cream in a Wafer Basket with Chocolate
Profiteroles served with Vanilla Ice Cream and Butterscotch Sauce
Selection of Irish Farmhouse Cheese Served with Grapes and Chutney

Freshly Brewed Tea or Coffee



The Beef Served in this Hotel is of Irish Origin

Tá súil againn go mbainfidh sibh taitneamh as an mbéile

Dinner Price: Full Table D'Hote Dinner: Dinnéir Iomlán €44.00

Starter/Main Course/Dessert/ Tea or Coffee: Cúrsa Tosaig /Príomhchúrsa/Milseog/Tae nó Caifé €39.00

Soup/ Main Course/Dessert/ Tea or Coffee: Anraith/ Príomhchúrsa/ Milseog/Tae nó Caifé €36.00

Soup/Main Course/Tea or Coffee: Anraith / Príomhchúrsa/ Tae nó Caifé €31.50

Plus 10% Service Charge - Praghás Dinneir + 10% Séirbhí