

ORANMORE LODGE HOTEL

CONFERENCE AND LEISURE CENTRE, GALWAY

Dinner Menu

Cod, Prawn and Spring Onion Fish Cake Served with Pickled Fennel and Grape Salad, Warm Hollandaise Sauce (1, 3, 9, 12)

Chicken Liver Perfait on Melba Toast served with Plum and Apple Relish and Vinegar Jelly (1, 7, 9, 12)

St Tola Ash Rolled Goats Cheese Served with Roast Beetroot, Pickled Golden Beetroot and Aged Balsamic Vinegar (7, 12)

Chef's Homemade Soup of The Day (1, 7, 9)

Chunky "Inismaan" Seafood Chowder (1, 2, 4, 7, 9, 14)

36 hour Braised Beef Boudin served with Glazed Parsnips, Celeriac Puree and Spring Onion Mash served with Red Wine Jus

(1, 3, 7, 9, 12)

Roast Pork Fillet with Black Pudding, Bacon Jam, Braised Red Cabbage and Wholegrain Mustard Jus (1, 3, 6, 7, 9, 10, 12)

Roast Cod Served with Beetroot Risotto, Pickled Beetroot, Tender Stem Broccoli and Brown Butter (4, 7, 9, 12)

Classic Roast Chicken Supreme with Creamed Savoy Cabbage, Carrot Puree, Smoked Crispy Bacon and Chicken Jus (7, 9, 12)

Pan Seared Barberrry Duck Breast with Orange Sauce, Kale, Pickled Shallots and Carrot Puree (7, 9, 12)

Selection of Fresh Vegetables and Potatoes (7)

Profiteroles au Chocolate (1, 3, 7)

Warm Apple and Mixed Berry Crumble with Vanilla Ice-cream and Crème Anglaise (1, 3, 6, 7)

Chefs Selection of Ice Cream (7)

Warm House Chocolate Brownie with Honeycomb Ice Cream, Chocolate Sauce (1, 7, 8, 12)

Cheesecake of the day (1, 3, 7, 12)

Freshly Brewed Tea, Coffee

All of the Beef products are of Irish origin

Allergen Information:

1. Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Sesame 12. Sulphur Dioxide 13. Lupin 14. Mollusc