

ORANMORE LODGE HOTEL

CONFERENCE AND LEISURE CENTRE, GALWAY

Dinner Menu

Starters

Homemade Soup of the Day

(7, 9)

Warm Goats Cheese and Red Pepper Parcel

Served with Pomegranate and Barley Salad and Pomegranate

Vinaigrette

(1, 3, 6, 12)

Chicken Liver Parfait

served with Melba Toast & Vinegar Jelly
drizzled by a Plum & Apple Relish

(1, 7, 9, 12)

Cod, Prawn and Spring Onion Fish Cake

served with Pickled Fennel & Grape Salad
accompanied by a Warm Hollandaise Sauce

(1, 3, 7, 9, 12)

Homemade Atlantic Seafood Chowder

(1, 2, 4, 7, 9, 14)

Slaney Valley Lamb Salami

Onion Relish, Melon Sorbet & Black Olive Crumb

(9, 10, 12)

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. Molluscs

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Main Courses

Braised Beef Boudin 36hour

served with Glazed Parsnips, Celeriac Puree & Spring Onion Mash
finished by a Red Wine Jus
(7, 9, 10, 12)

Roast Cod

Served with Potato Gnocchi, Asparagus, Carrot and Brown Butter
(4, 7, 9, 12)

Butter Roast Chicken Supreme

Served with Confit Leek, Chicken Croquette and Bacon Jus
(1, 3, 7, 9, 12)

Fillet of Pork

served with Pork Belly, Red Cabbage, Bacon Jam & Black Pudding
finished with a Madeira Jus
(7, 9, 12)

Mushroom, Spinach & Butternut Squash Risotto

Topped with Roasted Hazelnuts
(1, 7, 9, 10)

10oz Angus Sirloin Steak

served with Chunky Fries, Mushroom Ketchup & Tobacco Onions
presented with your Choice of Garlic Butter, Pepper Sauce or Red Wine Jus
(1, 6, 7, 9, 10, 12)

All of the Beef products are of Irish origin

€5.00 Steak Supplement – for residential dinner packages
€39.00 for 4 course dinner
€29.00 for 2 course dinner

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Dessert Treats

Flourless Chocolate Torte

Served with Raspberry Sorbet and Fresh Raspberries

(3, 7)

€6.95

Cheesecake of the Day

Served with Fresh Cream and Seasonal Garnish

(1, 3, 7, 8)

€6.95

Apple & Mixed Berry Crumble Tartlet

Served with Cream Anglaise and Vanilla Bean Ice Cream

(1, 3, 6, 7, 8)

€6.95

Selection of Ice Cream

Choose three from:

Vanilla, Raspberry, Mint Chocolate Chip, Honeycomb, Bubblegum and Chocolate

(1, 3, 7)

€6.95

Sticky Toffee Pudding

Served with Caramel Sauce and Rum & Raisin Ice Cream

(1, 3, 7)

€6.95

Find us on:



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