



Oranmore Lodge Hotel
GALWAY

Summer 2021 Dinner Menu

STARTERS

- Chef's Homemade Soup of the Day (3, 7, 9, 12)
Lodge Chunky Seafood Chowder (3, 4, 7, 12, 14)
Chicken Liver Parfait on Melba Toast Served
with Plum and Apple Relish, Vinegar Jelly(1, 7, 9, 12)
Melon with Parma Ham and Mango Chutney
Organic Smoked Salmon, Capers & Homemade Guinness Brown Bread
(1,4) **€3 Supplement**

MAIN COURSES

- Breaded Chicken Supreme** Served with Creamy Potato,
Balsamic Mango Salsa and Lemongrass sauce (1, 3, 7, 9, 12)
Slow Braised Beef Served with seasonal vegetable
Guinness casserole and spring onion mash potato (3, 7, 9, 12)
245 grams Aged Hereford Sirloin Steak Served with mushroom, sauté onion,
twice-cooked chips and your choice of brandy pepper sauce
or red wine jus or garlic butter (1, 6, 7, 9, 10, 12) **€7 supplement**
Grilled Salmon and Asparagus, Lobster Bisque (2,4,7,12) **€5 Supplement**
Honey Roast Stuffed Ducklings with Grand Marnier Sauce (1,6,7,9,12) **€5 Supplement**
Sweet Chilli Seasonal Vegetable Stir-Fry (6, 9, 12)
(add chicken €3 - add beef €5 - add prawn €5)
Roast of the Day (please ask your server)
Served with Seasonal Vegetable Creamy Potato and Roasting Gravy
(Allergen subject to dish)
Fish of the Day (please ask your server) (Allergen subject to dish)

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. Molluscs



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