



Oranmore Lodge Hotel
GALWAY

Valentine's Menu

Starters

Chefs Homemade Sweet Potato & Coconut Soup
(1, 3, 7, 9, 12)

Atlantic Seafood Chowder
(1, 2, 3, 4, 7, 9, 12, 14)

Chicken & Mushroom Vol au Vant served in a Creamy Mushroom Sauce
(1, 3, 7, 12)

Caprese Salad served with Homemade Lemon & Garlic Dressing
(7, 12)

Lodge Prawn Cocktail Served with Salad, Avocado and Marie Rose Sauce
(2, 4, 7, 10, 12, 14)

Main Courses

Medallion of Beef Fillets Served with French Fried Onions, Creamy Chive Potatoes and Red Wine Jus (1, 7, 12)

Slow Braised Pork Belly Served with Braised Red Cabbage, Baby Apples and Cider Gravy
(7, 9, 12)

Pan Fried Cod cooked on a Potato Crust served with Creamy Spring Onion Potatoes, Asparagus and Tomato Sauce
(1, 2, 3, 4, 7, 12, 14)

Roasted Corn Fed Supreme of Chicken in a Creamy Parmesan and Sun Dried Tomato Sauce served with Tagliatelle and Garlic Bread (1, 3, 7, 12)

Vegetable Stir fry in a Mediterranean Sauce served with Rice Pilaf (9, 12)

Desserts

Homemade Chocolate Brownie served with Mint Ice Cream and Chocolate Sauce
(3, 7, 8)

Raspberry & White Chocolate Mousse served with Fresh Cream (7, 12)

Panna Cotta served with Fresh Berries and Cream (7)

Roast Pear served with Salted Caramel and Crumble (1, 3, 7, 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