



Inclusive Dinner Menu - 2 Courses €32, 3 Courses €39

STARTERS

- ⇒ Chef's Homemade Soup of the Day (3, 7, 9, 12)
- ⇒ Creamy Atlantic *Seafood Chowder* with Homemade Guinness Brown Bread (1, 3, 4, 7, 12, 14)
- ⇒ Goat Cheese Tartlet served with Wild Mushroom, Red Onions Marmalade and Basil Pesto (3, 5, 7, 9, 12)
- ⇒ Duck Liver Parfait Focaccia Toast
Served with Plum and Apple Relish and Vinegar Jelly
- ⇒ Duo of Melon with Passionfruit Coulis
- ⇒ Seafood Symphony: Hake, Smoked Haddock, Salmon and Tuna Parcel topped with Smoked Salmon and Prawns, Served with Salad and Mary Rose Sauce (2, 3, 4, 10, 12, 14)

MAIN COURSES

- ⇒ Roast of the day (See specials board) (1,7,9,12) (GF Available)
- ⇒ Fish of the day (See specials board) Allergen subject to dish.
- ⇒ Slow Braised Pork Belly Served with Braised Red Cabbage, Baby Apples, Cider Gravy and Creamy Potatoes (7,9,12)
- ⇒ Cornfed Chicken Supreme Stuffed with Cream Cheese and Sundried Tomato, Crushed Baby Potato, Chorizo, Smoked Paprika Cream Tomato Sauce Served with Roast Vegetables (3, 7, 9, 12)
- ⇒ *Fillet of Beef* Stroganoff with Steamed Basmati Rice (6, 7, 12)
- ⇒ 9oz/255g *Sirloin Steak* Served with mushroom, sauté onions, twice-cooked chips and your choice of brandy pepper sauce, red wine jus or garlic butter (**Supplement €9.50**) (6, 7, 9, 10, 12)
- ⇒ Grilled Fillet of *Salmon* with Succulent Prawns with Asparagus, Lobster and Chef's Potato (**Supplement €6.50**)(2, 4, 7, 12) (GF)
- ⇒ *Honey Roast Stuffed Duckling* with Vegetables, Stir Fry, Chef's Potato, Apricot Stuffing and Grand Marnier Sauce (**Supplement €6.50**) (1, 6, 7, 9, 12) (GF)
- ⇒ Tikka Masala with Fresh Garden Peas, Sweet Potato, Fresh Chilli, Basmati Rice, Naan Bread, Chickpea (1, 12)

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



Oranmore Lodge Hotel

GALWAY