

# ORANMORE LODGE HÔTEL

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)*

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*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)*

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*Selection of Fresh Vegetables and Potatoes (7)*

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*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)*

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*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