TABLE D'HOTE DINNER MENU

STARTERS ❧ MAR THÚS

HOMEMADE SOUP OF THE DAY
served with freshly baked soda bread
1,7,9

GRILLED GOAT'S CHEESE SALAD
seasonal leaves, beetroot, candied walnuts & apple with balsamic dressing and a crisp sourdough croute
1,7,8,10,12

GALWAY BAY SEAFOOD CHOWDER
creamy seafood soup made with fresh local produce & freshly baked soda bread
1,2,4,6,7,9,12,14

LOUISIANA STYLE CHICKEN WINGS
with celery & blue cheese dip
1,3,6,7,9

WILD MUSHROOM & SPINACH BRUSCHETTA
wild mushroom duxelle with sautéed spinach on crisp sourdough croutes
1,7,10,12

MAIN COURSES ❧ PRÍOMHCURSAÍ

10OZ PRIME IRISH SIRLOIN STEAK
with grilled portobello mushroom, roasted vine tomatoes & house fries with choice of bearnaise, garlic butter or peppercorn sauce (€5 supplement)
1,3,6,7,10

GIN SEARED DUCK
gin flamed duck breast, seasonal greens & fondant potato with a red currant jus
6,7,12

GRILLED FILLETS OF SEABASS
with chorizo, roasted baby potatoes, green beans and sundried tomato pesto
1,2,4,6,7

BUTTER CHICKEN
lightly spiced indian curry flavoured with ginger & coriander, served with basmati rice & poppadum
1,6,7

PAN-FRIED SUPREME OF CHICKEN
kale & garlic colcannon, crisp pancetta with wild mushroom & tarragon jus
6,7,10

SWEET POTATO, CHICKPEA & SPINACH CURRY
a lightly spiced coconut curry with basmati rice
6

DESSERTS ❧ MILSEOGA

CHOCOLATE BROWNIE
bourbon soaked cherries, cream & chocolate sauce
1,3,7,8,12

HYDE ICE CREAM TOWER
drizzled with chocolate sauce and honeycomb sprinkles
3,7

CLASSIC LEMON TART
wild berry compote & crème fraiche
1,3,6,7

2 COURSE €26.00 ❧ 3 COURSE €32.00

Allergens: 1. Gluten 2. Crustacean 3. Egg 4. Fish 5. Peanut 6. Soybean 7. Dairy 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur 13. Lupin 14. Molluscs