

DESIGN YOUR OWN MENU FROM OUR SELECTION

STARTERS

- Vine Ripe Tomatoes and Buffalo Mozzarella with Mixed Leaf Salad, Marinated Feta Cheese, Toasted Pine Nuts, Parmesan Shavings & Basil Pesto
- Grilled Chicken Caesar Salad, Focaccia Croûtons, Bacon, Parmesan Shavings, Creamy Dressing
 - Galway Bay Prawn Cocktail, Horseradish Marie Rose Sauce, Compressed Cucumber, Cherry Tomatoes, Baby Gem, Crostini
 - Ham Hock Terrine, Chicken Liver Cream, Piccalilli, Sourdough Crisp, Watercress, Cider Reduction
 - Tartlet of Wild Mushroom & Irish Chicken Confit, White Wine Cream, Toasted Almonds, Rocket Leaves
 - Tartlet of Cooleeney Cheese & Caramelised Shallots, Red Pepper Relish, Sherry Reduction, Baby Spinach
 - Organic Leaf Salad, Tipperary Brie Cheese Custard, Shaved Shallots, Caramelized Walnuts, Dried Cranberries, Sherry Dressing
 - Burren Smokehouse Organic Smoked Salmon, Leek & Chervil Quiche, Horseradish Cream, Asparagus (*€3.50 Supplement*)
 - Tian of Galway Crab & Poached Sea Trout, Apple Chutney, Chive Oil, Blood Orange Dressing (*€6.25 Supplement*)
- Galway Goat's Cheese, Roasted Hazelnuts, Beetroot, Sherry Vinaigrette (*€2.50 Supplement*)
 - Confit of Silverhill Duck Leg, Quinoa & Roast Sweet Corn Salad, Peach Chutney, Soy Honey Jus (*€4.25 Supplement*)

SOUP

- Cream of Roasted Root Vegetable Soup, Thyme Oil, Rosemary Cream
 - Wild Mushroom Veloute, Truffle Cream
 - Veloute of Celeriac & Thyme Soup, Apple Butter
 - Cream of Sweet Potato, Coconut & Lemongrass Soup
- Roast Red Pepper & Courgette Soup, Basil Cream, Mozzarella Toastie
 - Lobster Bisque, Prawn Salad, Tarragon Oil
- Heirloom Tomato Gazpacho, Compressed Cucumber, Basil Dressing (Chilled)
 - Vichyssoise of Potato, Leek & Smoked Oysters, Chives

SORBET

- Blackcurrant Sorbet, Orange Granita
- Lemon Sorbet, Gin Granita, Grapefruit Segment
 - Champagne Sorbet, Strawberry Gel
 - Mango Sorbet with Passion Fruit Jelly

A choice of Soup or Sorbet (€2.50 Supplement)

Additional Sorbet Course (€4.75 Supplement)

MAIN COURSE

- 36-Hour Cooked Short Rib of Irish Beef, Potato Gratin, Carrot Purée, Red Onion Jam, Madeira Jus
- Irish Chicken Supreme, Chateau Potato, Green Beans, Crisp Parma Ham, Red Wine & Tarragon Jus
- Overnight Roasted Striploin of Irish Beef, Gratin Potato, Spinach, Glazed Carrots, Horseradish Scented Jus (*€3.00 Supplement*)
- Rare Breed Irish Pork Belly, Black Pudding Boxy, Savoy Cabbage, Bacon Lardons, Wholegrain Mustard Cream
- Turkey & Ham, Herb Stuffing, Brussel Sprouts, Cranberry Gravy
 - Baked Fillet of Atlantic Salmon, Pomme Anna, Braised Fennel, Sugar Snaps, Smoked Paprika Cream
- Seared Fillet of Haddock, Atlantic Mussels, Wilted Spinach, Lobster Bisque
 - Poached Connemara Cod, Tomato Jam, Atlantic Samphire, Salsa Verde
- Butternut Squash & Courgette Risotto, Hegartys Cheddar, Rocket Leaves, Almonds
- Tortellini of Spinach & Ricotta, Basil Pesto Cream, Sun-kissed Tomatoes, Parmesan
- Tagliatelle of Wild Mushrooms, Macroom Mozzarella, Pumpkin Seed Oil, Cavolo Nero
- Butterbean & Puy Lentil Casselout, Seared Cauliflower, Smoked Paprika, Sun Kissed Tomatoes
 - Pan Fried Sea Bass Fillet, Baked Polenta Cake, Steamed Rocket, Ratatouille Butter Sauce (*€3.50 Supplement*)
- Crozier Blue Crusted Fillet of Irish Beef, Celeriac Mash, Stuffed Mushroom, Baked Red Onion, Port Jus (*€11.25 Supplement*)
- Slow Roasted Rump of Irish Lamb, Creamed Carrot, Roasted Parsnips, Rosemary Mash, Minted Jus (*€6.75 Supplement*)
- Roast Fillet of Irish Beef, Garlic Crushed Potatoes, Pearl Onions, Red Wine Jus (*€9.50 Supplement*)

DESSERTS

- Lemon Meringue Pie, Strawberries & Mint, Champagne Sorbet
 - Chocolate Fondant, Vanilla Ice Cream, Boozy Blackberries
- Ferrero Rocher Cheesecake, White Chocolate Ice Cream, Raspberry Chutney
- Dark Chocolate & Cherry “Heart”, Kirsch Anglaise, Cherry Gel, Chocolate Crumb
 - Apple Tarte Tatin, Brown Bread Ice Cream, Salted Caramel
- Sticky Toffee Pudding, Treacle & Whiskey Caramel, Brown Bread Ice Cream

The Galmont Dessert Plate

Mini Apple Crumble, Wild Berry Cheesecake, Chocolate Delice, Mango Coulis

CHEESE

Selection of Irish Farmhouse Cheese with accompaniments

€75.00

(Platter ideal for Table of 10 people)

Served with a selection of Freshly Brewed
Tea & Coffee during the dessert course

Choice of Starter - €4.00 Supplement

Add a Main Course to your package- €6.00 Supplement

Choice of Dessert - €4.00 Supplement

All dishes are subject to change depending on availability of produce.

At The Galmont, we serve food of an excellent quality, if for some reason we cannot source an item on the menu, we will find a suitable replacement and alert you of the change.