

THE
GALMONT
HOTEL & SPA

GRADUATION LUNCH

SAMPLE MENU

STARTERS

Cream of Maple Roasted Root Vegetable Soup, Thyme Oil

Ardsallagh Goat's Cheese Salad, Baked Beetroot, Hazelnuts, Pickled Red Onion, Organic Leaves

Cajun Chicken Caesar Salad, Baby Gem, Parmesan, Bacon Lardons, Croutons, Creamy Dressing

Galway Bay Chowder, Smoked Haddock, Mussels & Clams

MAINS

Slow Roasted Leg of Connemara Lamb, Garlic & Herb Stuffing, Rosemary Jus

Grilled Chicken Supreme, Potato Gratin, Butter Roasted Carrots, Port Jus

Roast Fillet of Atlantic Cod, Spinach, Samphire, Pea Puree, Chervil Butter Sauce

Tortellini of Spinach & Ricotta, Garlic & Thyme Cream Sauce, Parmesan Shavings, Pine Nuts

All main courses are served with Roasted Potatoes, Honey Roasted Vegetables & Sugar Snaps

DESSERT

Warm Apple Pie, Custard, Vanilla Ice Cream

Vanilla Crème Brûlée, White Chocolate Biscotti, Raspberry Sorbet

Knickerbocker Glory, Cherries, Whipped Cream, Toffee, Ice Cream, Toasted Almonds

Dark Chocolate Brownie, Whipped Cream, Toffee Ice Cream

Finish with Freshly Brewed Tea or Coffee

€42.50

PER PERSON