

# Communions & Confirmations, all taken care of.

## SAMPLE MENU



#### Home Cured Irish Salmon

Compressed Cucumber, Apple Caviar, Smoked Beetroot & Pickled Cucumber

#### Galway Bay Caesar Salad

Aged Parmesan, Garlic Croutons & Crisp Bacon

#### West Coast's Finest Seafood Chowder

The Best the West Has to Offer Served with Our Own House made Bread

#### Espuma of Irish Goats Cheese

Roast Pecans, Filo Tartlet, Red Onion Jam & Black Pepper Honeycomb

Chefs Soup of the Day Served with Freshly Baked Rolls



#### Roast Prime Sirloin of Beef

Chive Mash & Rich Red Wine Jus

#### Supreme of Chicken

Mozzarella & Sundried Tomato Arancini, Roast Red Pepper Velouté

#### **Braised Pork Belly**

Tournafulla Black Pudding & Caramelised Onion Farce, Port Wine Jus

#### Roast Fillet of Atlantic Cod

Garlic Glazed Wild Mushrooms, Baby Prawns & Soft Herbs

#### Tagliatelle of Tiger Prawns & Clams

Roast Garlic & Lemon Grass Velouté, Sun Dry Cherry Tomato, Fresh Herbs

Served with a Selection of Fresh Market Vegetables & Potatoes



### Bitter Chocolate Tart

White Chocolate & Pistachio Mousse

#### Vanilla Panna Cotta

Honeycomb & Passion fruit Sauce

#### Galway Bay Hotel Trifle

House made Trifle with Fresh Cream

#### Fresh Strawberry Pavlova

Vanilla Bean Ice-cream

#### Traditional Tiramisu

Orange Tuille, Coffee Cream

Freshly Brewed Tea or Coffee

\*Please note this is a sample menu only. Menu is subject to change. T&C's Apply









