

# CONNEMARA COAST

— HOTEL —

## *Gallery Restaurant*

*A Chara,*

*Welcome, we hope you have a pleasant dining experience with us this evening.*

*Our aim in Daly's and the Gallery Restaurants is to provide creative food served in a friendly manner and in a relaxed and convivial setting. It is our policy to purchase the best of Irish produce, so as to provide you with a true taste of all that is good in Irish Food, yet flavoured in some cases with exotic herbs, fine wines and fruits from far afield. We hope you enjoy your meal which is carefully prepared by our chef "Kevin Cleary" and his team.*



### *Some of our Suppliers*

*Galway Bay Seafood, Galway, for fresh Seafoods  
Finnerty's Butcher, Galway for Beef, Lamb, and Pork  
Curley's of Galway for Continental and Local Vegetables  
Stephen Gould, Galway for Organic Leaves and Herbs  
Michael Mulholland, Local Forager*

*All of our Beef is 100% of Irish Origin*

*The Connemara Coast Hotel is committed to the Feile Bia Charter.*

*We source our meat, fowl and eggs from recognised Quality Assurance Schemes of Ireland.*

*\*Please note that all our menu items contain allergens. Please consult your Waiter/Waitress for more information.*

## *Dinner Menu*

*We hope you enjoy the following selection of dishes, which have been created by our Kitchen Team with an emphasis on local produce.*

*All of our Beef, Lamb and Pork are of Irish origin and Ingredients have been sourced with the greatest care to ensure your dining experience is rich in natural flavours.*

### *Entrées*

*Smoked Chicken Caesar Salad  
Served with Parmesan Cheese & Croutons  
Finished with House Caesar Dressing  
1, 3, 10, 12  
~~~~~*

*Tomato & Mozzarella Salad  
Accompanied By Olives & Basil Oil  
3, 7, 10  
~~~~~*

*Chicken Liver Pate  
Served with Melba Toast  
Accompanied by a Balsamic Reduction  
1, 3, 6, 7, 10  
~~~~~*

*Atlantic Seafood Chowder  
2, 4, 7, 9, 12  
~~~~~*

*Homemade Tomato & Basil Soup  
7, 9, 12*

**Main Courses**

*10oz Sirloin Steak/ 10oz Fillet Steak  
served with Red Onion Marmalade and Fondant Potato  
finished with a Connemara Whiskey Sauce  
(€4.00 Supplement applies for the Sirloin Steak)  
(€6.00 Supplement applies for the Fillet Steak)*

1, 6, 7, 10, 12  
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*Roast Leg of Lamb  
Presented with Herb & Savoury Stuffing  
Finished with a Rosemary Jus*

1, 2, 7, 12  
~~~~~

*Supreme of Chicken  
Served with Crispy Onion Mash  
Finished with a White & Pepper Sauce*

1, 3, 7  
~~~~~

*Herb Crusted Fillet of Cod  
Served with Ratatouille Saffron Sauce*

1, 4, 7, 12  
~~~~~

*Fillet of Salmon  
Presented with a Julienne of Vegetables  
Finished with a Beetroot & Ginger Reduction*

3, 4, 7  
~~~~~

*Grilled Fillet of Seatrout  
Finished with Pea Purée Dillisk Cream Sauce*

4, 7, 12

**Vegetarian**

*Puy Lentil Casserole  
Served with Roast Vegetables  
Finished with a Tomato Sauce*

7, 9, 10

*All Main Courses are served with  
Market Fresh Vegetables and Potatoes*

**Desserts**

**Menu Allergen Codes:** 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs

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*Raspberry and*

*White Chocolate*

*Cheesecake (1, 3, 6, 7, 12)*

*Finished with a Raspberry Coulis*

*Classic Crème Brule (1, 3, 7)*

*Accompanied by Ginger Biscuits*

*Homemade Tiramisu (1, 3, 7, 12)*

*With Tia Maria Anglaise*

*Connemara Eton Mess (3, 7)*

*With fresh Strawberries and crushed Meringue*

*70% Chocolate Fudge Cake (1, 3, 7)*

*Dressed with a Chocolate Sauce*

*Selection of Ice-Cream (1, 3, 7)*

*Drizzled with a Butterscotch Sauce*

*Poached Irish Pear (7, 8)*

*Served with a Rosehip and Apple Sorbet*

*Topped with Caramelized Walnuts*

*Chocolate and Orange Mousse (7)*

*Accompanied by Chocolate Sauce and Mint & Orange Salsa*

*Selection of Irish Cheese (1, 7, 9)*

*(Supplement charge of €7.00 per person)*

*Served with a Homemade Chutney*

## After Dinner Drinks

<i>Tea</i>	€2.00	<i>Coffee</i>	€2.35
<i>Irish Coffee</i>	€6.25	<i>Brandy</i>	€4.90
<i>French Coffee</i>	€6.75	<i>Hennessy Paradis</i>	€48.30
<i>Baileys Coffee</i>	€6.75	<i>Port</i>	€4.35
<i>Calypso Coffee</i>	€6.75	<i>Hennessy XO</i>	€18.80

*3 Courses Tea / Coffee €34.95*

*2 Courses Tea / Coffee €29.95*

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