

## A Bit of History

### Enjoy a gourmet experience in 'The Pullman Restaurant' at Glenlo Abbey

The Pullman Restaurant on the grounds of Glenlo Abbey Hotel is one of Ireland's truly unique dining experiences.

Comprising of two dining carriages, one of which is called Leona, dates back to 1927 and was part of the original Orient Express and carried VIP's all over Europe and the UK during its life span.



Nineteen sixty five saw Leona's final journey when she was used as part of Winston Churchill's funeral cortege.

After this event, Leona with other carriages played a starring role in the classic movie, *Murder on the Orient Express* which featured greats such as Albert Finney, Lauren Bacall and Sean Connery

Leona was a restaurant in Elsenham Station in Essex, not far from Stansted Airport and included the 1954 carriage Linda, which makes up the other half of dining facility of 'The Pullman Restaurant'. Opened in May 1998, the Pullman Restaurant enjoys fabulous views of Lough Corrib and ironically is only 300 meters away from the old track bed of the now lost Galway-Clifden railway line which was disbanded in the mid 1930's.

On Board the Pullman Restaurant, the service is jovial and personal with our experienced team looking after dining guests and the enthusiastic chefs serving up Irish & modern cuisine.

**The Pullman Restaurant welcomes you on board**



TWO AA ROSETTES FOR  
CULINARY EXCELLENCE



## Starters

### **Wild Leek Head**

Broth, Dooncastle Oyster, Chickpea, Truffle of the sea  
( 9, 12, 14)

### **Castlemine Beef Cheek**

Pearl Onion, Corn, Hay, Connemara Whiskey  
(1c, 7, 12)

### **Irish Beetroot**

Baby beets, Salt baked puree, pistachio sorbet, Tapioca cracker,  
Russian tarragon  
(7, 8g, 9, 12)

### **Tuna**

Smoked White Pudding, Fermented Gooseberry,  
Parsley, Leek Oil, Trout Caviar  
(1c, 4, 7, 12)

### **Galway Goat Farm Cheese**

Valrhona Almond, Blackberry, Healy's Honey Pearls, Crispy bon-bon  
(1a, 3, 7, 8a)



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## Main Course

### West Coast Plaice

Lemon, Capers, Brown Butter, Samphire  
(4, 7, 12)

### Mallard

Quince, Cauliflower, Brussels Sprout, Smoked Bacon Foam  
(7, 12)

### Wild Halibut

Hen of the wood, Brown Bread, Hazelnut Crumbs, Kale, Lovage  
(1a, 3, 7, 8b, 11, 12)

### Castlemine Lamb

Baby Carrot, Black Garlic, Carrot Sauce, Ground Elder  
(7, 10)

### Irish Venison

Buckwheat, Elderberry, Red Radicchio, Pumpkin, Pine, Spaghetti squash  
(1a, 7, 12)

★★★★★★

### Side Dishes €5.00

Spinach and Shallot Mash Potato (7, 12)  
Baby Gem, Cucumber, Mint, Natural Yoghurt, Quinoa (7, 12)

**Please order your sides at the beginning of the meal**

Head Chef - Michael Safarik

**€61.00 Two Course / €69.00 Three Course**





## Our Suppliers

All our products can be traced 100% from farm to fork

A few more local suppliers we are proud to be associated with:

**Poultry** – Redmond Fine Foods

**Game** – Gourmet Game, Co. Clare  
Game dishes may contain lead shot.

**Beef** – Ireland

**Fish** – Marys Seafood, Co. Galway

**Pork** – Andarl Farm, Co. Mayo

**Lamb** – Castlemine Farm, Co. Roscommon

**Oysters** - Dooncastle

**Specialist Foods** – Redmond Fine Foods

**Dairy** – Cuinneog Dairy, Co. Mayo

**Fruit & Vegetables** –Burke’s Farm, Co. Galway

**Salads Micro Herbs** – Burke’s Farm, Co. Galway

**Wild Foods** – Foraged by our Kitchen Brigade

The majority of herbs and wild foods used in our dishes are grown here in the gardens of Glenlo Abbey Hotel or foraged in the local area.



## Menu Allergen Codes for your Information

The below numbers contain the following allergens

1. *Cereals Containing Gluten, 1a wheat, 1b Rye, 1c Barley, 1d Oats* 2. *Crustaceans*, 3. *Eggs*  
4. *Fish*, 5. *Peanuts*, 6. *Soya*, 7. *Milk*, 8. *Nuts 8a Almond, 8b hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan nuts, 8f Brazil, 8g Pistachio 8h Macadamia* 9. *Celery* 10. *Mustard*, 11. *Sesame Seeds* 12. *Sulphur Dioxide and Sulphites*, 13. *Lupin* 14. *Molluscs*

