

TABLE D'HOTE MENU €55.00

STARTERS

SOUP OF THE DAY

FRESHLY PREPARED DAILY USING THE FINEST SEASONAL INGREDIENTS. SERVED WITH HOUSE BREAD
(1A, 3, 7, 9, 12)

GLAZED PORK BELLY

SLOW-COOKED PORK BELLY FINISHED WITH A STICKY GLAZE, ACCOMPANIED BY TEMPURA TENDERSTEM BROCCOLI, FERMENTED KIMCHI, AND A DRIZZLE OF GINGER-SCALLION OIL
(1A, 2, 4, 6, 10, 11, 12)

GOAT CHEESE & BEET SALAD

MIXED LEAVES WITH RED BEET SLICES, TANGY BLOOD ORANGE PURÉE, CHARRED CUCUMBER, CRUSHED HAZELNUTS, AND CREAMY GOAT CHEESE
(7, 8B, 10)

NORI SMOKED SALMON MOSAIC

SMOKED SALMON ROLLED IN SEAWEED WITH WAKAME SALAD, YUZU DRESSING
(1A, 4, 6, 11, 12)

MAIN COURSE

PAN-SEARED SALMON FILLET

CRISPY POTATO TERRINE, BUTTERED BRUSSELS SPROUTS, AND LOBSTER-BISQUE CREAM
(2, 4, 7)

CHARGRILLED RIBEYE STEAK (€10 SUPPLEMENT)

BURNT ONION PURÉE, CONFIT CELERIAC, BABY TURNIP, CONFIT PLUM TOMATO, SKINNY CHIPS, THREE PEPPERCORN SAUCE
(1A, 7, 9, 12)

PUMPKIN RAVIOLI

RAVIOLI WITH PUMPKIN FILLING, SAGE VELOUTÉ, AND CRUSHED AMARETTI
(1A, 3, 7, 8, 12)

SLANE VALLEY LAMB SHANK

SLOW-COOKED LAMB SHANK, CREAMY MASHED POTATO, ROASTED ROOT VEGETABLES, BARLEY JUS
(1A, 7, 9, 12)

DESSERTS

STICKY TOFFEE PUDDING

DATE AND BUTTERSCOTCH PUDDING, VANILLA ICE CREAM
(1A, 3, 7)

WARM APPLE TARTE TATIN

CARAMELISED APPLE TARTE TATIN BAKED IN GOLDEN PUFF PASTRY, SERVED WITH VANILLA CRÈME ANGLAISE AND CANDIED PECANS
(1, 3, 7, 8, 12)

TRIO OF ICE CREAM

CHEF'S SELECTION OF ARTISAN ICE CREAMS, SERVED WITH HONEYCOMB PIECES, SEASONAL FRESH BERRIES, CRISP CHOUX PUFFS, AND A DRIZZLE OF GOLDEN CARAMEL.
(1A, 3, 7)

GINGER & CRANBERRY CHEESECAKE

GINGER-SPICED CHEESECAKE ON A BUTTERY BISCUIT BASE, TOPPED WITH CRANBERRY COMPOTE AND CANDIED ORANGE ZEST
(1, 3, 7, 12)

GLENLO ABBEY HOTEL & ESTATE IS PLEASED TO WORK WITH THE FOLLOWING LOCAL FOOD SUPPLIERS -
MARY'S FISH SHOP, CORRIB FREE RANGE EGGS, BURKE'S FRUIT & VEGETABLES, SYSCO, MOYCULLEN SEAFOODS,
DOLE, ANDARL FARM, ARAN ISLAND GOAT'S CHEESE, LA ROUSSE FOODS

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 WALNUT - 8D CASHEWS - 8E PECAN NUTS - 8F BRAZIL NUTS - 8G PISTACHIO - 8H MACADAMIA - 8I PINENUTS - 9 CELERY - 10 MUSTARD - 11 SESAME SEEDS
12 SULPHUR DIOXIDE & SULPHITES - 13 LUPIN - 14 MOLLUSKS