

TABLE D'HÔTE MENU - €65

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)

SMOKED HADDOCK & COD FISH CAKE

CRISPY GOLDEN FISH CAKE WITH PEA AND MINT PURÉE, BUTTERED SPINACH, SOFT POACHED EGG, LEMON HOLLANDAISE, AND CRISPY LEEKS
(1A, 3, 4, 7, 12)

PALMERS CAESAR SALAD

BABY GEM TOSSED WITH CAESAR DRESSING, PARMESAN SHAVINGS, TOMATO CROUTONS, CHICKEN CROQUETTE, AND CRISPY SMOKED BACON
(1A, 3, 6, 7, 8C, 12)

MAIN COURSE

10OZ RIB EYE

CHARGRILLED RIBEYE SERVED WITH GRATINATED POTATO OR MILLION DOLLAR FRIES, MUSHROOM DUXELLES, PEPPERCORN SAUCE OR GARLIC BUTTER, TENDERSTEM BROCCOLI
(1C, 7, 9, 12)

ROAST FILLET OF COD

BUTTERED POTATO FONDANT, CARROT FLUID GEL, PICKLED DAIKON, CRUNCHY HEIRLOOM BEETROOT CREAMY VELOUTÉ
(4, 7, 12)

ROAST SUPREME OF CHICKEN

SUNDRIED TOMATO & BASIL RATATOUILLE, SERVED ON A BED OF COURGETTE RIBBONS, CONFIT GARLIC POMME PURÉE, CHICKEN JUS, AND CRISP PANCETTA
(7, 9, 12)

SAFFRON & CITRUS RISOTTO

CARNAROLI RISOTTO INFUSED WITH SAFFRON, FINISHED WITH MASCARPONE, LEMON ZEST, AND A HINT OF ORANGE. TOPPED WITH CONFIT FENNEL AND PARMESAN
(7, 12)

DESSERTS

CARAMELISED APPLE TARTE TATIN

SLOW-ROASTED APPLE TARTE TATIN WITH A CRISP CARAMEL GLAZE, SERVED WITH PEAR GEL AND A SCOOP OF HOUSE-MADE VANILLA ICE CREAM.
(1A, 3, 7, 13)

STRAWBERRY MACARON & CHANTILLY

DELICATE STRAWBERRY MACARON FILLED WITH SILKY MILK AND VANILLA CHANTILLY CREAM, SERVED ALONGSIDE FRESH MACERATED STRAWBERRIES
(3, 7, 8A, 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)

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