

TABLE D'HÔTE MENU - €65.00

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)

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)

CAESAR SALAD

BABY GEM TOSSED WITH CAESAR DRESSING, PARMESAN SHAVINGS, TOMATO CROUTONS, GRILLED CHICKEN, AND CRISPY SMOKED BACON
(1A, 3, 6, 7, 10, 12)

MAIN COURSE

10OZ RIB EYE

CHARGRILLED RIBEYE SERVED WITH GRATINATED POTATO, BAKED FLAT CAP MUSHROOM, PEPPERCORN SAUCE AND 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, ROASTED COURGETTE, CONFIT GARLIC POMME PURÉE, CHICKEN JUS, AND CRISP PANCETTA
(7, 9, 12)

PUMPKIN RAVIOLI

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

DESSERTS

APPLE CRUMBLE

WARM SPICED APPLE CRUMBLE SERVED WITH VANILLA ICE CREAM AND CARAMEL SAUCE
(1A, 3, 7, 8, 13)

MILK CHOCOLATE AND PRALINE BAVAROIS

CREAMY PRALINE AND MILK CHOCOLATE BAVAROIS COATED IN TOASTED HAZELNUTS AND MILK CHOCOLATE
(1A, 3, 6, 7, 8B)

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