



PALMERS

– BAR & KITCHEN –

Dinner Set Menu

€ 55.00

Starters

Leek and Potato Soup (9, 12)

Warm Goats Cheese Tartlet, Red onion marmalade, confit tomato, rocket, basil and hazelnut pesto (1a, 7, 8b, 12)

Connemara Seafood Broth, Prawns, organic vegetables, mussels, clams (2, 4, 9, 12)

Achill Island Lamb Fillet, Polenta crumb, whipped feta, mint and caper dressing (7, 9, 12)

Mains

Pan Fried Cod (Palmer's 'fish and chips') Pont neuf, gherkin and caper hollandaise, batter scrumps (3, 4, 7, 12)

Pan Seared Sea Trout, Organic baby potatoes, samphire, trout caviar beurre blanc (4, 7, 12)

Roast Chicken Supreme, Chorizo and butterbean cassoulet, crispy chicken skin (9, 12, 13)

Sweet Potato Gnocchi, Wild mushroom, kale, vegan feta, lemon, basil & hazelnut pesto (8b, 12)

Desserts

Taste of Glenlo – Bay leaf panna cotta, lavender and estate honey (1a, 3, 7)

Vanilla Crème Brulee, Fresh berries (3, 7, 12)

Warm Chocolate Fondant, Vanilla bean ice cream (1a, 3, 7, 12)

Selection of Irish Cheese, House chutney, artisan crackers (1a, 7, 8, 12)

Menu Allergen Codes for your information

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 8i Pine nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide and Sulphites
13. Lupin
14. Molluscs

