Nibbles

Oysters with Micil Gin

Aged Comte Cream Puffs

Starters

Duck Ravoli

Celeriac Consomé, Roasted Morels and Lemon Verbena

Leeks and Pears

Charred Leek Hearts from County Galway, Comice Pears, Sauce Maltaise

Goatsbridge Trout

Marinated Trout from Kilkenny, Pickled Mussels, Lovage Veloute

Main Course

Wild Native John Dory

Champagne Beurre Blanc, Garden Spinach and Surf Clams from Connemara

Aged Beef Fillet

Beef from Roscommon, Smoked Mash Potato and Tamarind Jus

Heritage Carrots

Roasted Carrots from Bullaun, Pearl Barley and Licorice

Desserts

Sweet Heart

Dark Chocolate Mousse, Raspberry Marmalade and Calamansi Ganache

Custard Tart

Nutmeg, Corsican Clementine Sorbet

Cheese Plate

Selection of Irish Cheeses, Wildflower Honey, Crackers

Treats

Pistachio Madeleines Passion Fruit Pate Des Fruits

€90

Kindly note as we use the freshest seasonal produce, this is a sample menu and dishes are subject to change.

Our Suppliers

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

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

Game

Gourmet Game, Co. Clare

Dairy Glenilen Farm, Co. Cork

**Game dishes may contain lead shot. Beef

Roscommon

Fish

Moycullen Seafoods, Galway

Pork

Andarl Farm, Co. Mayo

Crab

Castletownbere, Cork

Specialist Foods

Fruit & Vegetables

Burke's Farm, Galway, Curley's Quality Foods Bia Oisin, Claregalway Salads Micro Herbs

Burke's Farm, Galway

Uncle Matt's Farm

Wild Foods

Brian Gannon Forager

La Rousse Fine Foods 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 Chestnuts ,9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites,13 Lupin, 14 Molluscs