

PROM RESTAURANT

STARTER

Soup of the day

Served with homemade brown bread

DR | CY | WH

€6.50

Wild Atlantic Way Seafood Chowder

Served with homemade brown bread

DR | CY | FH | CS | MS | WH

€6.50

Caesar Salad

Herb marinated chicken with a tossed salad of smoked bacon lardons, baby gem lettuce, Kylemore farm cheese, garlic crostino with creamy whole grain mustard dressing,

MD | SP | WH | TN | EG | DR | FH

€8.50

Grilled Garlic Chilli Glazed Tiger Prawns

Served with cucumber ribbons, and crispy rice noodle

CS | FH | TN | DR | SE | SY

€9.50

Baked Camembert Cheese

With balsamic and green pepper marinated summer berries,

Burren baby leaves and garlic bread

TN | SY | DR | WH | MD

€9.50

Barbeque Salmon

Served with anchovies, creamed leek ragout, grilled aubergine, smoked paprika oil and capers

FS | TN | CY | DR | SP | MD

€9.50

Kylemore Farm Cheese, Cherry Tomato & Shallot Tart

Served with basil pesto and organic local baby leaves

DR | CY | SP | EG | WH

€8.50

Smoked Galway Bay Mackerel

Served with Swiss chard, carrot & orange jelly, horseradish cream and boiled quail egg

DR | CY | SP | EG | WH

€8.50

Mango and Serrano Ham

Served with cilantro with a balsamic glaze and grissini sticks

MD | CY | SP | WH

€8.50

Allergen Information

PN: Peanuts DR: Dairy CY: Celery WH: Wheat EG: Eggs SP: Sulphites SE: Sesame CS: Shellfish TN: Tree Nuts SY: Soya MD: Mustard MS: Molluscs FH: Fish LP: Lupin

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MAIN COURSE

Grilled 8oz Hereford Centre Cut Sirloin Steak

Boretane onion, pont neuf potatoes, trio of brandy pepper corn sauce

TN | DR | SP

€28.50

Braised Rump Steak

Vanilla infused carrot puree, champ mash potato, claret sauce

TN | EG | DR | CS

€24.50

Chicken Supreme

Duo of grilled chicken supreme and tornafulla white pudding chargrilled with a thyme jus

CY | DR | EG | SP

€22.50

Pan Fried Seabass Fillet

With mediterranean vegetable ratatouille, wilted baby spinach and herb oil

FH | DR | TN

€ 23.00

Oven Baked Lemon Pepper Salmon Fillet

With confit baby corn, creamed leek and white wine marinated beetroot

FH | DR | MD | CY | SP

€19.50

Baked Cod Mornay

Served with a bacon crumb, broccoli floret and grilled lemon

FH | EG | DR | MD | TN

€20.50

Baked Vegetable Moussaka

Served with garlic flat bread

TN | WH | DR | EG

€19.00

Vietnamese Rice Noodles

Cooked in lime chilli sauce, crushed tomato, mint, wilted spinach, grilled baby corn

TN | SE | SY

€18.00

SIDES

Fries | Mash Potato | Selection of Vegetables of the Day | Green Salad | Garlic Bread

€3.95 each

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DESSERT

Lemon Cheesecake

Served with butterscotch sauce and vanilla ice cream

DR | WH | TN | EG

€ 6.50

Strawberry Pavlova

Meringue nest with vanilla cream and fresh summer strawberry served with strawberry ice cream

DR | EG | TN

€ 6.50

Tiramisu

Served with chocolate sauce and salted caramel ice cream

DR | TN | EG | SY | WH

€ 6.50

Mango Fool

Served with with mint frozen yoghurt

DR | TN | EG

€ 6.50

Selection of Ice Cream

Served with whipped cream, wafer and fresh berries

DR | WH | TN

€5.90

Irish Farm House Cheese Plate

Served with apple chutney, celery, grapes and cheese crackers

DR | WH | TN

€ 11.00

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