

# PROM

RESTAURANT

## Welcome to the Prom Restaurant

At the Prom Restaurant,  
we celebrate the finest flavors of the West of Ireland,  
bringing together fresh, locally-sourced ingredients and a  
passion for exceptional dining.

Our menu is a testament to the incredible produce  
from local farmers, fishermen, and artisan suppliers  
who share our commitment to quality and sustainability.

Each dish is thoughtfully crafted to highlight the  
natural beauty of these ingredients, ensuring  
an unforgettable culinary experience.

Pair your meal with a selection from our carefully  
curated wine list, featuring a range of exquisite vintages  
from around the world to complement every plate.

Whether you're here for an intimate dinner,  
a special occasion, or simply to savor the spectacular  
views of Galway Bay,  
we invite you to relax, indulge, and make memories

Thank you for dining with us –  
your journey of flavor begins here.

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## M E N U

### S T A R T E R

#### **Soup of the day**

Served with Butter Milk Bread

SP, TN, DR, LP

7.50

#### **Country Pate**

Beetroot and Apple Puree, Smoked Almond Praline,  
Toasted Brioche

SP, MD, WH, EG, LP

12.50

#### **Cajun chicken Caesar**

Baby Gem, Smoked Bacon Lardon, Parmigiano,  
Crotons, Caesar Dressing

SP, LP, FS, SE

11.50

#### **Vibrant Tropical Salad Bowl**

Crispy Leaves, Onion, Sweet Corn, Mango Chilli Pickle,  
Chickpeas, Avocado, Pomegranate, Cherry Tomatoes,  
Crumble Feta, Roasted Pumpkin Seeds,

Balsamic Maple Dressing

SP, LP, FS, SE

12.50

#### **King Prawn Gnocchi**

Tender King prawns with Garlic Gnocchi, Cherry Tomatoes,  
Baby Spinach, Creamy Cheese Sauce

SP, LP, FS, SE, EG, WH

14.50

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## MAINS

### **Pan Fried Fillet of Wild Cod**

Roast Baby Potatoes, Cherry Tomatoes, Lardons,  
Romesco Sauce  
SP, TN, DR, LP  
25.50

### **King Prawn Piccata**

Spaghetti Tossed with Creamy White Wine, Capers,  
Sundried Tomatoes, Red Chilli, Spinach, Parmigiano  
SP, MD, WH, EG, LP  
22.50

### **Fish From The Boat**

Seaweed Infused Battered Fish, Mushy Peas, Tartar Sauce,  
Pickle Onion, Chips  
SP, LP, FS, SE  
23.50

### **Prime Black Angus Striploin Steak**

8oz Irish Black Angus, Caramelized Shallot, Smoked  
Lardons, Mushroom, Golden Onion Rings  
Rice Peppercorn Sauce.  
SP, LP, FS, SE  
36.50

(Inclusive Dinner Supplement 10.00)

### **Braised Feather Blade of Beef**

Pome puree, caramelize silver skin onion, broccolini, jus  
SP, LP, FS, SE,  
28.50

### **Oven roasted Cajun Breast of Irish Chicken**

Broccolini, Baby Potatoes, Smoked lardons,  
Green Peppercorn Sauce  
SP, LP, FS, SE,  
23.50

### **Mediterranean Vegetables**

Sundried Tomato, Broccoli, Zucchini,  
Tossed With Romesco Sauce  
SP, LP, FS, SE,  
22.50

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## DESSERT

### **Warm Belgian Chocolate Fondant**

Cherry, Vanilla Ice Cream

DR, EG, WH, LP

11.50

### **Strawberry Eton Mess**

White Chocolate Mousse, Strawberry, Meringue,  
Vanilla Cream

DR, EG, LP

11.50

### **Glazed Lemon Tart**

Hedgerow Berry Compote, Clotted Cream, Meringue

DR, EG, WH, LP, SY

11.50

### **Rose Crème Brulee**

Berry Ice cream, Almond Macaron

DR, EG, WH, LP, TN

11.50

### **Apple crumble**

Sauce Anglaise, Vanilla Ice Cream

DR, EG, WH, LP, TN

11.50

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