

#### **Amuse-Bouche**

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#### **Smoked Salmon Roll**

Cream cheese, tomato & red pepper salsa, salmon caviar (4,7,12)

#### **Starters**

#### **Crispy Breaded Goat Cheese**

Beetroot & apple relish, candied walnut, balsamic glaze (1a,3,7,8,12)

#### Pan-Seared King Prawn

Chorizo & sweetcorn purée, crispy shallots, chive & parsley (2,7,12)

## **Smoked Chicken Caesar Salad**

Baby gem, pancetta, parmesan, croutons, caesar dressing (1a,3,6,7,10,12)

# Creamy Winter Root Vegetable Soup

Hint of Irish whisky, served with homemade soda bread (1a,7,9,12)

#### Interlude

Spicy Champagne Sorbet

### **Main Courses**

#### Roast Rump of Lamb

Parmesan & herb crust, truffle pomme purée, broccolini, salsa verde, thyme jus

# Pan-Roasted Fillet of Salmon

Crab & chive crushed potato cake, buttered green cabbage,tomato chive beurre blanc (4,7,12)

# Free-Range Chicken Supreme

Wild mushroom & lardon fricassée, crispy leeks, Madeira sauce (7,12)

#### Rigatoni Arrabbiata (v)

Spicy roasted cherry tomato sauce, crispy capers, fried basil, shaved Parmesan (1a,7)Selection of Vegetables & Potato of the Day

# **Desserts**

# Festive Dessert Trio:

Lemon & pistachio entremet Hazelnut praline & feuilletine clock cake Apple crumble with Baileys crèmeux (1a,3,7,8,12)

#### Allergen Index:

1. Cereals Contain Gluten, 1a. Wheat, 1b. Oats, 1c. Barley, 1d. Rye, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide / Sulphites, 13. Lupin, 14. Molluscs

Although All Due Care is Taken During the Food Preparation, Contamination Risks are Possible

# SALTHILL HOTEL THE PROM GALWAY