



Starters

Almond Crusted Bluebell Falls Goat's Cheese

Heritage beetroot, pickled apple, candied walnuts, white balsamic reduction, micro herbs.

3,7,8,12

Poultry Parfait

House chutney, redcurrant jelly, toasted brioche.

1a,3,7,10,12

Garden Vegetable Soup

Chive cream, homemade soda bread.

1a,7

Main Course

Pan-Seared Sea Bass Fillet

Tenderstem broccoli, fine beans, cherry tomatoes, chive beurre blanc.

4, 7, 8, 12

Traditional Turkey and Ham

Onion & sage stuffing, port and redcurrant glaze.

1a,7,12

12-Hour Slow-Roasted Featherblade of Beef

Creamy celeriac purée, king oyster mushroom, crispy onions, rich red wine jus.

7,9,12

Mediterranean Rigatoni

Rigatoni pasta, roasted aubergine, courgette and pepper brunoise, cherry tomatoes, basil, rich spicy tomato sauce, Parmesan.

1a,7,12

(All mains are served with potato of the day and a selection of seasonal vegetables.)

Dessert

Warm Christmas Pudding

Crème anglaise, red berry compote.

1a,3,6,7,12

Cheesecake of the Day

Please ask your server for today's flavour.

1a,3,7,12

Granny's Apple Crumble

Creamy vanilla custard.

1a,7,8



SH
SALTHILL HOTEL
THE PROM GALWAY
★★★★

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

