

Group Menu

Starters

Soup of the Evening

Freshly made and finished with cream, Homemade Brown Bread

Inagh Goats Cheese

Candid Pecans, Pickled Red beets, Bitter leaves and Fennel Seed crackling

Burren Mussels

steamed in Local Cider, Crème Fraiche, Shallots, Garlic and Burren Herbs

Main Courses

Pot Roast Chicken

Spicy Chorizo, Mash, Artichokes & Butter Beans

O'Looneys Atlantic Hake & Chips

Fresh Market Hake, Pea Puree, Tar tare Sauce and Chunky Home Fries

Bamboo Steamed Salmon Fillet with Ginger

Aromatic Pickled Vegetables and our Gardens Seasonal Herbs, Beurre Blanc

Gourmet Beef Burger

Tomato Relish, Red Onion, Irish Cheddar and Chunky Chips

Thai Vegetable Curry

Green Chilli Broth, Finished with Coconut Milk, Basmati Rice

Desserts

Chocolate Brownie

Served with Bitter chocolate sauce & chocolate ice cream

Glenowan Gourmet ice cream

Coconut tuille and toffee sauce

New York Apple & Almond Crumble

Served warm, vanilla ice-cream/Chantilly cream

Tea/Coffee