

Dinner Menu

Changes Daily

Rosleague Ceasar Salad
With Crispy Bacon ,Parmesan Cheese and Garlic Croutons

Cleggan Bay Crab Claws
Sautéed in Garlic Butter with seasonal Leaves

Scallop Carpaccio
Served with a Fennel & Citrus Salad

Gourmande Salad with Foie Gras Terrine
And Smoked Duck Breast and Raspberry Dressing

Tomato Taboule
With a Herb Salad & Black Olive Tapenade

Cauliflower & Cashel Blue Cheese Soup

or

Green Apple Sorbet with Longueville Calvados

*Roast Rack of Connemara Lamb
with a Garden Herb Crust, Ratatouille and Rosemary Jus*

*Irish Hereford Beef Fillet
With Caramelized Baby Onions and Pepper Sauce*

*Steamed Fillet of Turbot
Garnished with Courgette Spaghetti & Saffron Beurre Blanc*

*Roast Saddle of Rabbit
Stuffed with Woodland Mushrooms, Smoked Bacon Sauce*

*Killary Lobster
Served with Seasonal Leaves & Lemon Herb Butter*

*Spicy Vegetarian Couscous
With Black Olive Tapenade Dressing*

Assortment of Seasonal Vegetables

*Iced Nougat Parfait with Raspberry Coulis
Saffron Poached Pears with Chocolate Ice Cream
Rosleague Chocolate Mousse
Selection of Ice-Creams in a Brandy Snap Basket
Assortment of Irish Farmhouse Cheeses
Served with Rosleague Orchard Apple and Pear Chutney*

Tea or Coffee and Petit Fours

Suppliers

*Seafood – Connemara Fisheries, Crabmeat & Claws – Johnny King, Cleggan
Lamb – Finnerty's, Oughterard; Beef – Liam Maguire, Ballinasloe; Duck, Veal & other Speciality items – La Rouse Foods &
Pallas Foods
Vegetables, Herbs & Lettuces' – Glynn's Fruit & Veg, Galway, Celtic Salads & Rosleague Garden*