



Banquet Dinner Menu Selector

Dear Guest,

The banquet dinner menu selector includes a selection of our most popular dishes and allows you to choose each course and tailor a menu to your individual tastes.

To use this menu please choose one item from each course. There is a €3.00 surcharge for an additional choice of main course.

If you have any specific ideas, preferences or tastes which are not covered by the menu please let us know and I will be delighted to cater to your needs.

If any of your guests have specific dietary requirements please let us know in advance and we will do our best to cater to any individual requirements.

Barry Hearn's

Barry Hearn's
Head Chef

Galway Bay Hotel
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Starters

Chilled duo of Honeydew and Watermelon
with seasonal fruits and fruit coulis

Warm 'Cajun style' Chicken Salad
with roasted pine nuts and balsamic vinaigrette

Light Puff Pastry Vol-au-Vents
filled with a creamy chicken and mushroom ragout

Warm Tartlet of Italian roasted Vegetables
gratinated with buffalo mozzarella cheese and basil pesto

'Caprese Salad'
slices of vine ripened tomatoes and buffalo mozzarella cheese topped with roasted pine nuts

Galway Bay Caesar Salad
crispy leaves of Cos Lettuce with smoked chicken breast, bacon lardons in a creamy Caesar dressing

Chicken Liver Pâté
served with orange and walnut salad, Cumberland sauce

Galway Bay Seafood Cocktail served in a light pastry case with marie rose sauce

Galway Bay Seafood Roulade
with Nori Seaweed, served on a bouquet of seasonal greens with mussel and chive dressing

Goat's Cheese Crostinis
served on a bed of baby spinach and rocket with balsamic vinaigrette
€7.50 per starter above

Quenelles of Smoked Trout Mousse
served with pink grapefruit segments and horseradish cream

Warm Salmon and Crab Fishcakes ' Thai Style'
served with sweet chilli sauce and pickled ginger
€8.00 per starter above

Parcel of fresh Irish Salmon Tartar
wrapped in oak smoked salmon, served with a mustard-dill crème fraiche *€8.50*

Quenelles of Truffled Duck Liver Parfait,
served with poached pear and redcurrant jelly *€9.50*

More Starters available on request

Soup

Cream of Country Vegetable Soup

Cream of Leek and Potato Soup with garlic croutons

Cream of Mushroom Soup with brown bread croutons

Cream of Tomato Soup laced with basil oil

Cream of Carrot and Coriander Soup with parsley cream

Cream of Chicken and Sweetcorn Soup with ginger scented cream

Beef Consommé laced with sherry

€4.50 per soup choice above

Cream of Celery and Cashel Blue Cheese Soup *€6.00*

Galway Bay Seafood Chowder served with crushed water crackers *€6.50*

'Tom Kha Kai' - Thai Chicken Soup flavoured with lemongrass, ginger and garlic *€6.50*

Fish Courses Optional

Subject to market availability available on request

Sorbet Course optional

Lemon Sorbet €4.00

Green Apple Sorbet €4.50

Forest Berry Sorbet €4.50

Campari Orange Sorbet €5.50

Champagne Sorbet €6.00

Main Course

Meats

Roast Sirloin of Prime Irish Beef
served with a rich red wine sauce €20.00

Roast Leg of Slaney Valley Lamb
served with Lyonnaise potatoes and Provençal sauce €19.00

Roast Loin of Pork
with dark beer sauce and apple compote €16.50

Traditional roast turkey and honey baked ham
served with sage & onion stuffing, roasting gravy & cranberry sauce €17.50

Honey roast half Duckling
with a caramelised orange Grand Marnier sauce €26.50

Pan-fried Breast of Barbary Duck
served with black cherry sauce €48.50

Roast Breast of Chicken
stuffed with Spinach and wrapped in bacon with Marsala Sauce €15.50

Irish Beef Fillet 'Wellington'
with wild mushroom duxelle in puff pastry with truffle-Madeira sauce €31.50

Char-grilled Tournedos of Irish Beef Fillet
with a herb and pepper crust-brandy cream sauce €31.50

Grilled Medallions of Veal Fillet
with a morel cream sauce €33.00

Medallions of Venison
served with spiced red cabbage juniper berry-whiskey cream sauce €33.00

Herb crusted Rack of Slaney Valley Lamb
served with dauphinoise potatoes, garlic and rosemary jus €27.50

All of the above main courses are served with a selection of Fresh Market Vegetables & Potatoes

Main Course

Fish

Grilled supreme of Irish Salmon
on a bed of pak choi and shitake mushrooms with ginger-lemongrass cream sauce €17.50

Poached supreme of Irish Salmon
on a bed of vegetable julienne with a light lemon-dill sauce €17.50

Baked Pavé of fresh Cod
with a Tomato and Herb Crust, white wine beurre blanc sauce €19.00

Grilled Fillet of Lemon Sole served with almond butter €18.50

Grilled Fillet of Seabass
served on a bed of spinach a la crème with saffron butter sauce €23.00

Pan-fried medallion of Monkfish served with a red bell pepper sauce €25.50

Vegetarian Options

Wild Forest Mushroom Risotto gratinated with St. Tola goat's cheese €16.50

Oriental Vegetable Stir-fry with fine egg noodles €16.50

Vegetable Lasagne in a spicy Tomato sauce with buffalo mozzarella cheese €16.50

Mexican style Flour Tortillas filled with fajita seasoned vegetables and Monterey Jack cheese €16.50

Courgette and Leek Quiche with Cashel Blue Cheese served with a side salad €16.50

All of the above are served with a selection of Fresh Market Vegetables & Potatoes

Desserts

Home-made Profiteroles filled with Vanilla flavoured Cream and served with hot chocolate sauce

Fresh Fruit Salad scented with Cointreau and served with whipped cream

Forest Berry Pavlova served with sauce anglaise and fruit coulis

Choice of Cheesecakes rum and raisin or Tia-Maria and chocolate chip or cappuccino

and marshmallow or strawberry or lemon and lime

€7.00 per dessert choice above

Bailey's Irish Cream Mousse served in a Swiss chocolate cup with mango coulis

Duo of Chocolate Mousse served with a forest berry ragout chantilly cream

Iced Tiramisu Parfait served with chocolate-Amaretto sauce

€7.50 per dessert choice above

Galway Bay Dessert 'Pot Pourri', a selection of our finest desserts €8.00

Selection of Irish farmhouse Cheese served with grapes and crackers €9.50

Sample Menus

Menu 1

Chilled duo of Honeydew and Watermelon with seasonal fruits and fruit coulis



Cream of Leek and Potato Soup with garlic croutons



Traditional roast Turkey and Honey baked Ham served with sage & onion stuffing, roasting gravy & cranberry sauce



Home-made Profiteroles filled with Vanilla flavoured Cream and served with hot chocolate sauce

Freshly Brewed Tea/Coffee served with after dinner mints

Price €35.50 - Full Meal | €29.00 - Without Starter

Menu 2

Light Puff Pastry Vol-au-Vents filled with a creamy chicken and mushroom ragout



Cream of country Vegetable Soup



Roast Leg of Slaney Valley Lamb served with Lyonnaise potatoes and Provençal sauce



Forest Berry Pavlova served with sauce anglaise and fruit coulis



Freshly Brewed Tea/Coffee served with after dinner mints

Price €37.50- Full Meal | €30.50 - Without Starter

Menu 3

Galway Bay Seafood Cocktail served in a light pastry case with marie rose sauce



Cream of Mushroom Soup with brown bread croutons



Roast Sirloin of Prime Irish Beef served with a rich red wine sauce



Duo of Chocolate Mousse served with a forest berry ragout chantilly cream



Freshly Brewed Tea/Coffee served with after dinner mints

Price €40.00- Full Meal | €32.00 -Without starter

Menu 4

Galway Bay Caesar Salad, crispy leaves of Cos lettuce with smoked chicken breast, bacon lardons in a creamy Caesar dressing



Cream of Chicken and Sweetcorn Soup with ginger scented cream



Roast Leg of Slaney Valley Lamb served with Lyonnaise potatoes and Provençal sauce

OR

Poached Supreme of Irish Salmon on a bed of vegetable julienne with a light lemon-dill sauce



Iced Tiramisu Parfait served with chocolate-Amaretto sauce



Freshly Brewed Tea/Coffee served with after dinner mints

Price €41.00- Full Meal | €33.50 -Without starter