



## WEDDING MENU OPTIONS

---

ALL TAKEN CARE OF

---

OUR 'WEDDING MENU SELECTOR' GIVES YOU THE OPPORTUNITY TO CHOOSE A MENU THAT BEST SUITS YOUR INDIVIDUAL TASTES.

# Starters

## Galway Bay Melon Plate

Melon cocktail, cantelope fan, mint jelly and lemon sorbet

\*\*\*\*\*

## Classic Caesar Salad

Baby gems, smoked chicken, lardons, tomato fondue and creamy caesar dressing

\*\*\*\*\*

## Chicken and Mushroom Vol-au-vent

White wine, shallots and tarragon cream

\*\*\*\*\*

## Galway Bay Signature Salad

Smoked chicken, peach, watermelon, salted pistachio and vanilla dressing

\*\*\*\*\*

## Assiette of Salmon

Smoked, apple tartar, poached rillette, horseradish potato & lemon oil

\*\*\*\*\*

## Boneless Quail

Onion puree, thyme and wholegrain mustard croquette, broad bean salad (€2 Supplement)

\*\*\*\*\*

## Terrine of Organic Goats Cheese

Red pepper puree, cucumber, crisp ciabatta & mesculan

\*\*\*\*\*

## Pressed Pork Belly

Apple and pearl onion relish, natural jus

\*\*\*\*\*

## Smoked Cod & Leek Tart

Baby leaves, mustard & rarebit crust

# Soups

## Cream of Vegetable Soup

Parsley crème fraiche

\*\*\*\*\*

## Cream of Potato and Leek Soup

Deep fried leeks and chive oil

\*\*\*\*\*

## Cream of Celeriac Soup

Parmesan and white truffle oil

\*\*\*\*\*

## Roast Plum Tomato Soup

Fine herb and ricotta ravioli, basil oil

## Roast Pheasant and Thyme Veloute

Vegetable brunnoise and chive cream

(€1.50 Supplement)

\*\*\*\*\*

## Cream of Mushroom and Fennel Soup

Pastis foam

\*\*\*\*\*

## Chicken & Corn Veloute

Crème fraiche & parsnip crisp

# Main Courses

## MEATS & POULTRY

### Grilled Prime Irish Beef Fillet

Garlic & thyme potato, honey glazed carrot, bordelaise sauce  
(€7 Supplement)

\*\*\*\*\*

### Roast Sirloin of Prime Irish Beef

Chive mousseline, béarnaise and rich red wine jus

\*\*\*\*\*

### Pave of Venison

Curly kale, swede puree, damson jam, port and juniper reduction  
(€5 supplement)

\*\*\*\*\*

### Supreme of Free Range Chicken

Mushroom croquette, broad beans, truffle foam & madiera

\*\*\*\*\*

### Confit of Duck Leg

Smoked duck fritter, carrot & anise puree with an orange & cardoman sauce

\*\*\*\*\*

### Roast Saddle of Lamb

Fine beans wrapped in serrano, fondant potato and port wine jus  
(€5 Supplement)

\*\*\*\*\*

### Ballontine of Turkey and Glazed Donegal Ham

Potato and sausage roulade, croquette, bread sauce, cranberry relish

## FISH:

### Baked Fillet of Salmon

Mustard and dill pickle, pea puree and onion bhaji

\*\*\*\*\*

### Poached Fillet of Salmon

Potato and olive oil mousseline, asparagus, and lemon beurre blanc

\*\*\*\*\*

### Pan-seared Seabass

Mustard crushed potato, garden greens, vanilla and parmesan cream

\*\*\*\*\*

### Roast Atlantic Cod

Herb crusted with mussel provencale

\*\*\*\*\*

### Baked Fillet of Hake

Confit chilli and coriander risotto, curry juices

\*\*\*\*\*

### Pan Roasted Brill

Goats cheese, red onion, red pepper and spinach, red pepper essence  
(Supplement subject to market price)

# Vegetarian Options

**Wild Forest Mushroom Risotto**  
Gratinated with St. Tola goat's cheese

\*\*\*\*\*

**Oriental Vegetable Stir-fry**  
With fine egg noodles

\*\*\*\*\*

**Vegetable Lasagne**  
In a spicy tomato sauce with buffalo mozzarella cheese

\*\*\*\*\*

**Mexican Style Flour Tortillas**  
Filled with fajita seasoned vegetables and monterey jack cheese

\*\*\*\*\*

**Baked Vegetable Cannelloni**  
Filled with wild mushrooms, spinach and roasted walnuts

**OTHER VEGETARIAN OPTIONS AVAILABLE ON REQUEST**

# Desserts

**Warm Chocolate Fondant**  
Pistachio ice cream and chocolate sauce

\*\*\*\*\*

**White Chocolate Cheesecake**  
Raspberry and framboise compote

\*\*\*\*\*

**Hazelnut Pavlova**  
Vanilla cream, compote of summer fruits

\*\*\*\*\*

**Warm Apple and Mixed Berry Crumble**  
Homemade custard and vanilla ice-cream

**Caramel Profiteroles**  
With sweet vanilla cream and a rich butterscotch sauce

\*\*\*\*\*

**Galway Bay Assiets**  
A selection of our finest desserts

\*\*\*\*\*

**Artisan Cheese Selection**  
Plate of three cheeses, water biscuits  
and homemade apple chutney  
(€3 Supplement)

**A CHILDREN'S MENU, VEGETARIAN MENU AND A COELIAC MENU ARE AVAILABLE ON REQUEST.  
SHOULD YOU OR ANY OF YOUR GUESTS HAVE ANY SPECIAL DIETARY REQUIREMENTS,  
PLEASE LET US KNOW AND WE WILL BE DELIGHTED TO ASSIST YOU**



**GALWAY  
BAY HOTEL**