

River Room A la Carte Menu

Spring 2012

Boston Shrimp and Crab Claws Cocktail

€11.50

*Dressed on baby gem leaves with mary rose sauce
& ratatouille dressing*

Rustic Venison Terrine

€9.50

Accompanied by lamb lettuce & a cranberry & pineapple salsa

Confit of Duck Leg

€10.50

*Crispy Duck leg presented on a celeriac puree and
Drizzled with tomato Concasse Jus*

Pan Seared Scallops /Muiríní Ruadhóite

€10.95

Served with a pepper and tomato confit, shellfish coulis

Vegetable Spring Roll

€7.50

*Garnished with wild mushroom stir-fry with a
honey & soya sauce reduction*

Freshly Made Soup of the Evening/

€5.25

Anraith an Tráthnóna Úrdhéanta

Half roast Chinese style Duckling/Lachan Rósta €23.50
On a bed of roasted wild garlic mash & dressed with a leek jus

Char-grilled fillet Irish Beef/
€26.75

Filléad Mairteola Friochta
Served on a potato rosti, morel cream & crispy parsnips

Baked Fillet of Salmon
€21.00
*With warm salad of baby corn & asparagus tips with a
Spinach and sorrel cream*

Pan-Roasted Supreme of Guinea Fowl
€25.50
*Savoy Cabbage potato cake, thyme infused apple
and pancetta lardoons jus*

Roast Rack of Connemara Lamb/ €25.50
Ráca Uaineola Chonamara
Lentil, board bean and fennel casserole, Fresh mint jus

Fillet of Lemon Sole €23.85
*Topped with a smoked salmon mousse, roasted butternut squash
Puree & a spring onion and cockle butter*

Pan-Seared Potato Gnocchi €17.00
With roasted beetroot & wilted baby spinach, topped with
Toasted walnuts & a ginger crème fraiche

Vanilla Panna Cotta

€6.25

Garnished with Meringie topped peach melba

Espresso Crème Brulee

€6.25

Baileys sorbet and hazelnut tuile

Dark Chocolate Mousse

€6.25

*Accompanied with macaroon filled with pistachio parfait &
Pistachio tuile*

Rhubarb Tasting Plate

€6.25

Rhubarb filled miniature desserts

Selection of Home-made Ice-Creams/Rogha d'Uachtar Reoite

€5.25

Glenlo selection of Irish cheeses/

€9.50

Rogha de Cháiseanna na hÉireann an Glenlo

Served with fresh fruit & biscuits

