

A LA CARTE MENU

STARTERS

PAN FRIED PRAWN TAILS Apple Cream Barley and Baked Apple	€14.50
CONFIT OF CONNEMARA LAMB Pressed Neck and Fillet with Pine Nuts and Golden Raisins Green Bean and Mint	€12.50
SALAD OF ROASTED SPRING VEGETABLES Carrot and Parsley Dressing Parmesan Crisps	€11.50
FILLET OF ORGANIC SALMON Poached in Bay Leaf Olive Oil Scallops, Lime & Parsley Mayonnaise	€13.50

MAINS

ROAST THORNHILL DUCK Slow Roasted Breast Fillet and Confit of Duck Leg Liquorice and Star Anise, Green Asparagus and Crisp Potato	€33.00
ANGUS FILLET OF BEEF Roasted, Smoked and Pickled Button Mushrooms, Cream Potatoes and Crumble	€34.00
SEARED FILLET OF TURBOT Roasted Vegetables and Hazelnut Potato Potcheen Sauce and Chard	€ 33.00
ROAST MONKTAIL Seared Prawn Tails Rocket and White Tomato Cream	€29.50
CAULIFLOWER PANCAKES Chickpeas and Crisp Roll Cauliflower & Pasta Tartar	€24.50

DESSERTS

APPLE & CINNAMON FRENCH TOAST Pecan Nuts and Sour Cream & Rosemary Sorbet	€9.50
CREAM CHEESE PARFAIT Wild Strawberry Sponge, Cream Sorbet	€9.00
CARROT CAKE Carrot Jelly, Cream Cheese and Biscuit Ice Cream	€9.50
DARK CHOCOLATE LOG Pear Jelly, Green Tea, Pumpkin Seed and Pine Nut with Sorbet	€9.00
ST TOLA ASH GOATS CHEESE Guinness Bread, Pomegranate and Sesame Seed	€9.00

CHEF'S TASTING MENU

- 1 SALAD OF SCALLOPS**
Poached and Pan Fried
Carrot Bavarois, Pumpkin Seeds and Filo Pastry

Domaine Felines Jourdan, Picpoul, 2014
€9.00 per gls, €35.00 per btl
- 2 POACHED FILLET OF HAKE**
Smoked Organic Salmon Crust
Lime & Parsley Mayonnaise

Reserve des Armoiries, Cote Du Rhone, 2013
€8.00 per gls, €31.00 per btl
- 3 ROAST CONNEMARA LAMB**
Crisp Loin, Rack and Braised Shoulder
On Cream Potatoes
Seared Courgette, Lemon Thyme and Spring Vegetable

Pascual Toso, Malbec, 2012
€11.00 per gls, €44.00 per btl
- 4 CREAM OF COOLATTIN CHEESE**
Walnut Tuille
Spiced Yolk, Pickled Mushrooms and Dry Pork
- 5 BLACK CURRANT & BLACK SESAME**
Chocolate and Sheep Milk Creme
Liquorice Sorbet

Finca Antigua, Moscatel
€7.50 per gls, €30.00 per btl

TEA & COFFEE

€55.00 Five Course Tasting Menu
€25.00 Accompanying Wine Recommendation (2 Courses)
€37.50 Accompanying Wine Recommendation (4 Courses)

All Meats and Fish are originating from within Ireland unless otherwise stated.



Delphi Resort,
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