



Sample Dinner Menu 1

Cream Soup of the Day

Steamed New Quay Mussels in Garlic and White Wine

Slow Roast Irish Pork Belly, Crispy Croquette, Apple Relish, Sage
and Mustard Sauce

Ham Hock Terrine, Piccalilli Vegetables, Organic Leaves and
Toasted Sourdough

Pear and Goats Cheese Tart, Balsamic Onion Gel, Mixed Leaves and
Toasted Walnuts



Irish 10oz Sirloin Steak, Potato Gratin, Green Beans, Shallots and
Bacon, Pink Peppercorn Sauce

Pan Fried Salmon and Tiger Prawns, Carrot and Coriander Puree,
Pak-Choi, Chilli and Lime Dressing

Whole Grilled Seabass with an Oriental Glaze and stuffed with
Ginger, Lemongrass and Chilli, and served with Saffron, Pea and
Shrimp Rice

Brioche and Herb Stuffed Irish Chicken Supreme, Roast Carrots and
Parsnips, Fondant Potatoes, Roast Jus

Spicy Bean Bolognese with Tagliatelle and Pan-Fried Halloumi



Selection of Ice Cream in a Wafer Basket with Crème Anglaise and
Raspberry Puree

Lemon Meringue Pie with Frozen Yogurt

Sticky Toffee Pudding, Warm Caramel Sauce and Vanilla Ice Cream

€45.00 per person

*Reservation is required. To discuss your requirements further contact Barry
or Jon at the details below. Our Beef is guaranteed 10% Irish.*



Sample Dinner Menu 2

Gallagher's Creamy Seafood Chowder with West Coast Seafood and Mussels

Steamed New Quay Mussels in Garlic and White Wine

Pear and Goat's Cheese Tart, Balsamic Onion Gel, Mixed Leaves
and Toasted Walnuts

Dublin Bay Prawns sautéed in Garlic Butter on Homemade
Bread Crouton

Gallagher's Tasting Plate, Tuna Carpaccio, Oyster, Crab Cake and Tiger Prawns



Irish 10oz Sirloin Steak, Potato Gratin, Green Beans, Shallots and
Bacon, Pink Peppercorn Sauce

Seabass Fillets, Sautéed Potatoes, Tenderstem Broccoli, choice of Garlic Butter
or Lemon and Herb Butter

Pan-Fried Fillets of John Dory, Grilled Fennel and Samphire, Permentier
Potatoes, Tomato and Saffron Sauce

Gallagher's Seafood Platter, a selection of three market fresh fish with Citrus
and Thyme Mash, Roasted Garlic and Vegetable Ratatouille,
and Bacon Butter Sauce

Goat's Cheese Curd and Mediterranean Vegetable Tart with Rocket Leaves,
Balsamic Reduction and Garlic Bread



Selection of Ice Cream in a Wafer Basket with CrèmeAnglaise
and Raspberry Puree

Lemon Meringue Pie with Frozen Yogurt

Sticky Toffee Pudding, Warm Caramel Sauce and Vanilla Ice Cream

€55.00 per person

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