



# GALLAGHER'S

— OF BUNRATTY —

WEDDINGS & EVENTS

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## *Dinner Menu*

### **Homemade Soup of the Day**

Homemade Guinness Brown Bread

### **Cajun Squid Rings**

Garlic Prawns, Tomato & Chilli Relish, Coriander Yoghurt

### **Goats Cheese Bon Bons**

Beetroot Carpaccio, Praline, Raspberry Dressing.

### **Slow Cooked Pork Belly**

Celeriac Remoulade Apple Puree, Black Pudding Crumb

## **MAIN COURSES**

### **Grilled Irish 10oz Sirloin Steak**

Gratin Potatoes, Red Onion Puree, Green Beans, Pepper Sauce

### **Pan- Fried Fillets of Seabass**

Roast Sweet Potatoes, Confit of Fennel, Burnt Apple Puree, Apple and Fennel Salsa

### **Supreme of Irish Chicken**

Corn Puree, Parmenter Potatoes, Rocket, Coriander & Peanut Pesto

### **Roast Celeriac Steak**

Spinach Stuffed Mushroom, Cherry Vine Tomatoes, Green Beans, Chimichurri Dressing

## **DESSERTS**

### **Gourmet Dessert Plate**

(Featuring)

**Berry Sorbet with Pineapple Carpaccio**

**Warm Chocolate Brownie**

**White Chocolate Cheesecake**

**Passionfruit Filled Chocolate Cup**

**TEA / Coffee**

**€55.00 per person**



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## *Panapes*

Goats Cheese Bruschetta  
Gazpacho Shot  
Arancini Balls  
Confit Duck on Toasted Sourdough, Red Onion Marmalade  
Tempura Prawns  
Smoked Salmon on Homemade Brown Bread

**€2.50 each**



## *Signature Panapes*

Oyster & Shot of Guinness €5.00  
Seared Scallop on Black Pudding €4.50  
Crab & Herb Crème Fraiche €5.00  
Warm Garlic Crab Claws €4.50

## *Finger Food*

Mini Beef Sliders  
Crispy Ham Hock Croquettes  
Thai Fish Cakes  
Tomato, Basil, Mozzarella Borchetta  
Pork Belly Burnt Apple Puree  
Mini Fish and Chip Cones  
Goats Cheese Bon Bons Red Onion Puree

**Any 4 for €20.00 per person**

