

restaurant
gigi's

DELIGHT MENU

2 Courses €32.00

3 Courses €38.00

To Start

Celeriac Veloute

Mushroom & Chorizo Duxelle
 (6, 9, 13)

Herb Coated Cured Salmon

Wasabi Aioli, Apple, Radish, Rocket Salad
 (1, 2, 4, 5, 6, 10, 13)

Marinated Goats Cheese Bruschetta

Tomato Petals, Kalamata Olives, Rocket
 (1, 5, 6, 7, 10, 13)

Connemara Air Dried Ham

Compressed Watermelon, Beetroot, Toasted
 Walnuts, Feta Cheese (6, 7, 10, 13)

Sides

Grilled Vegetables & Hummus Salad (6, 10, 11)

Sweet Potato Fries (6)

Seasonal Vegetables (6)

Creamed Potatoes (6)

French Fries (6)

Choose one side per person

FO FOLLOW

Stuffed Corn-Fed Chicken Supreme Herb

Stuffing, Fricassee of Chicken Legs, Braised Leeks, Truffle Jus
 (1, 6, 9, 10, 13)

Pan Fried Fillet of Hake

Satued Baby Gem, Lardons, Peas, Carrot & Vanilla Veloute
 (2, 6, 9, 13)

Glazed Feather Blade of Beef

Glazed Potato, Wild Mushrooms, Red Wine Jus
 (2, 3, 6, 9, 12, 13)

Leek & Brie Risotto

Roasted Pear, Brunoise Vegetable, Crispy Leeks
 (6, 9, 13)

8oz/224g Hereford Sirloin Steak

Smoked Parsnip, Roasted Vegetables, Potato
 Crisp, Beef & Herb Tea
 (6, 9, 13) **€7.00 Supplement**

TO FINISH

Prosecco Trifle

Lemon Sponge, Fresh Berries, Mascarpone Cream
 (1, 5, 6, 13)

White Chocolate Panna Cotta

Mixed Berry Compote, Hazelnut Cluster
 (5, 6, 7)

Apple, Mixed Berry & Walnut Crumble

Vanilla Analgise & Ice Cream
 (1, 5, 6, 7)

Pick 'N' Mix Plate

A Selection of Bite Size Treats – Ask your Server for
 Today's Selection
 (1, 5, 6, 7, 8, 14)

Tea or Coffee

Please note we have a full à la carte Indulge Menu available at a supplement.

Allergen information on reverse.

You must advise your server of any allergies or dietary requirements that may cause potential harm.

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HOTEL & SPA



Menus Prepared by
Head Chef Jason O'Neill | Sous Chef Andy Lewis

Suppliers List: Frank Burke Fruit & Vegetables, John Curley's Vegetables
Pallas Foods, Mary's Fish, La Rousse Foods, Redmond Fine Foods Ltd, Arrabawn Dairies,
Corrib Eggs, Galway Goat Farm

Allergens: Gluten **(1)**, Fish **(2)**, Molluscs **(3)**, Crustaceans **(4)**, Eggs **(5)**, Dairy **(6)**, Treenuts **(7)**,
Peanuts **(8)**, Celery **(9)**, Mustard **(10)**, Sesame **(11)**, Soya **(12)**, Sulphites **(13)**, Lupin **(14)**

We do our best to prepare dishes free of certain allergens on request. However, please note that
our kitchen is not entirely allergen free and there may be small traces present.

All our Beef is 100% Irish

Served 6.00pm to 7.00pm



Proud Supporters of Galway 2018 European Region of Gastronomy



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