

restaurant
gigi's

DELIGHT MENU

2 Courses €33.50

3 Courses €39.95

To Start

Celeriac Velouté

Mushroom & Chorizo Duxelle
(6, 9, 13)

Herb Coated Cured Salmon

Beetroot Crème Fraiche, Capers, Tomato, Rocket salad
(1, 2, 4, 5, 6, 10, 13)

Galway Goats Cheese Bruschetta

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

Connemara Air Dried Ham

Compressed watermelon, beetroot,
toasted walnuts, feta cheese
(6, 7, 10, 13)

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

Sautéed Baby Gem, Lardons, Peas, Carrot & Vanilla Velouté
(2, 6, 9, 13)

Glazed Feather Blade of Beef

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

Leek & Brie Risotto

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

8oz/280g Hereford Sirloin Steak €7.50 Supplement

Smoked Potato, Roasted Vegetables,
Potato Crisp, Beef & Herb Tea
(6, 9, 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

TO FINISH

Dark Chocolate Mousse

Raspberry Textures, Mini Meringue
(5, 6, 13)

White Chocolate Panna Cotta

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

Apple, Mixed Berry & Walnut Crumble

Vanilla Anglaise & 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.

the **g**
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), Tree Nuts (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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