

restaurant
gigi's

MOTHER'S DAY

6TH MARCH 2016

2 COURSES €32.00

4 COURSES €36.50

TRADITIONAL LUNCH

TO START

Sweet Potato Soup Coconut Curry Drizzle

Served with Brown Bread (D, G, Celery)

Crisp Fish Cakes

Rocket Leaves, Tartar Sauce, Honey Mustard Dressing
(G, E, S, M, F)

Oat Crusted Black Pudding

Apple (D, G, N, Celery)

Chicken Caesar Salad

Bacon Bits, Aged Parmesan, Creamy Caesar Dressing (D, G, E)

Smoked Salmon Carpaccio

Brown Bread, Citrus Salad (D, F, E)

TO REFRESH

Champagne Sorbet

TO FOLLOW

Roast Sirloin of Beef

Roast Potatoes, Carrots, Red Wine Jus (D, Celery)

Pan Fried Fillet of Pork

Chorizo & Caramelized Onion Whipped Potato
Grain Mustard Sauce (D, M)

Lightly Charred Fillet of Chicken

Fondant Potato, Wild Mushroom Sauce (D)

Baked Fillet of Sea Trout

Saffron Potato, Broccoli, Fennel and Orange
Lemon Butter Sauce (D, F)

Wild Mushroom Risotto

Feta Cheese, Balsamic Gel (S, D, Sulphate)

TO FINISH

Dark Chocolate & Tonka Bean Mousse

Mango Sorbet, Passion Fruit Cloud

Warm Apple & Walnut Crumble

Salted Caramel Ice Cream

Selection of Mini Desserts

Selection of Ice Cream

Toffee Sauce

All desserts contain G, E, D, S, N

Tea or Coffee

SHARING MENU

BASED ON 2 GUESTS SHARING

TO START

g Board

Oat Crusted Black Pudding, Sweet Potato Soup Shots
Wild Mushroom Arancini, Smoked Salmon Carpaccio, Citrus

TO REFRESH

Champagne Sorbet

TO FOLLOW

Lamb Platter

Slow Cooked Medium Leg of Lamb, Braised Shanks
Lamb Neck Croquette, Roast Potato
Rosemary Gravy, Seasonal Vegetables

OR

Baked Salmon Jalousie

Baked Salmon in Puff Pastry with Leek Fondue
Served with Mussels, Clams, Sautéed Prawns
Baby Potatoes, Seasonal Vegetables, Lemon Butter

TO FINISH

Selection of Mini Desserts From Our Pastry Team

Lemon Crème Brulee, Chocolate & Tonka Bean Cones, Sweet Potato
Cake, Passion Fruit Cheesecake Lollies, Pina Colada Verrine

Tea or Coffee

Sides

Potato Fries (S) Creamed Potato (D)

Pan Fried Mushrooms & Onions (D)

Green Beans (D)

Vegetables of the Evening (D)

Sweet Potato Fries (S)

1 Side €3.50 • 2 Sides €6.00 • 3 Sides €8.50

**All Mains are served with Seasonal Vegetables
Additional sides must be ordered separately**

Allergen information on reverse. Please advise your server of any allergies.

the **g**
HOTEL & SPA



Menus prepared by Head Chef Cedric Bottarlini | Sous Chef Pete Durkan | Head Pastry Chef Amol Kate

Suppliers List: Frank Burke Fruit & Vegetables, John Curleys Vegetables, Aрызta
McGeough's Fine Foods, Gannet Fishmongers Ltd, Pallas Foods, Mary's Fish, La Rousse Foods
Lynas Food, Redmond Fine Foods Ltd, Arrabawn Dairies, Corrib Eggs

Allergens: **G**=Gluten, **E**=Eggs, **D**=Dairy, **S**=Soybean, **F**=Fish
C=Crustaceans, **N**=Nuts and Seeds, **M**=Mustard

Some dishes can be prepared with gluten free items on request.
However, please note that our kitchen is not entirely gluten free.

All our menu items are sourced from Local Suppliers and freshly prepared each day

All our Beef is 100% Irish

Served 12.30pm – 3.30pm