

restaurant
gigi's

DELIGHT MENU

2 Courses €29.50

3 Courses €36.00

To Start

Galway Goat's Cheese

Roasted Pear, Ratte Potato, Beetroot, Toasted Pecans
(6, 7, 13)

Smoked Salmon Salad

Radish, Rocket Salad
(2, 5, 6, 10, 13)

Wild Irish Game Terrine

Wild Mushrooms, Pistachio Praline, Sour Dough
Croutes, Port & Shallot Jam
(1, 6, 7, 10, 13)

Chef's Soup of the Evening

Toasted Seeds, Crème Fraiche (6, 9, 13)

Sides

Seasonal Vegetables
(6)

Creamed Potatoes
(6)

French Fries
(6)

Choose one side per person

FO & FOLLOW

Herb Gnocchi & Wild Mushroom Consommé

Confit Tomato, Pickle Mushroom, Crispy Egg
(1, 5, 6, 9, 13)

Pan Fried Fillet of Silver Hake

Mussels, Clams, Gubbeen Chorizo, Pepper & Tomato Escabeche
(2, 3, 4, 6, 13)

Roasted Corn-Fed Chicken Supreme

Black Trumpets, Baby Vegetables, Truffle Potato
Parsley & Thyme Broth
(6, 9, 13)

Glazed Feather Blade of Beef

Beef Croquette, Hay Roasted Celeriac, Shallot Jam
Red Wine Jus
(1, 5, 6, 9, 13)

10oz/280g Hereford Rib Eye Steak

Black Kale, Jerusalem Artichokes, Porcini & Port Butter
(6, 9, 13) €7.00 Supplement

TO FINISH

g Style Eton Mess

Lime Meringue, Raspberries, White Chocolate, Rose Cream
(1, 5, 6, 7, 8)

Dark Chocolate Mousse Bavaois

Passion Fruit, Champagne Sorbet, Berry Gel
(6, 8)

Pick 'N' Mix Plate

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

Apple & Blackberry Granola Crumble

Caramel Ice Cream
(1, 5, 6, 8)

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 | Pastry Chef Kristin Jahnke

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