



## **SAMPLE DINNER MENU**

Dinner is served from  
7:00pm to 9:00pm daily

RENVYLE HOUSE HOTEL & RESORT  
Connemara, Co. Galway, Ireland

SAMPLE DINNER MENU

FIRST COURSE

Carpaccio of Scallops,  
Julienne of Vegetable,  
Apple & Lime Jelly,  
Caper Citrus Vinaigrette

Pan Fried Breasts of Quail,  
Beetroot & Black Pepper Mash,  
Red Wine Sauce

Organic Irish Goats Cheese Praline,  
Wild Leaf Salad,  
Sesame & Black Pepper Tuille,  
Berry Dressing

Chicken Liver Pâté,  
Melba Toast, Pineapple Chutney,  
Cumberland Sauce

Golden Crusted Crab Cakes,  
Red Pepper Relish,  
Melon & Cucumber Salsa

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SOUP or SORBET COURSE

Cauliflower & Nutmeg Soup

Raspberry Sorbet

Spicy Butternut Squash & Coconut Milk Soup

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## MAIN COURSE OPTIONS

Roast Rack of Connemara Lamb,  
Herb Crust, Black Pudding Stuffing,  
Red Onion Marmalade, Rosemary Jus

Roasted Maple Duck Breast,  
Apricot Stuffing,  
Aubergine Fritter,  
Plum Sauce

Fillet of Organic Salmon,  
Sautéed Leeks,  
Dill Cream

Fillet of Brill  
Prawn, Spinach,  
Tomato Provencale

Pan Fried Fillet of Seabream,  
Red Onion & Courgette,  
Garlic Butter Sauce

Vegetarian Risotto,  
Cherry Tomato, Olives, Spinach,  
Pinenuts, Parmesan Shavings

All dietary requirements catered for,  
Please, advise your waiter of your needs

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## DESSERTS

Renvyle House Style Berry Delight

Chocolate Tart,  
Rum & Raisin Ice Cream,  
Roasted Nuts

Iced Strawberry Parfait,  
Fresh Fruit, Almond Tuille

Warm Sticky Toffee Pudding,  
Vanilla Ice Cream

Irish Farmhouse Cheese

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Tea / Café / Herbal Teas  
and  
Petit Fours

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