

**Lough Inagh Lodge
Dinner Menu**

**Grilled Black Pudding with Wholegrain Mustard
Goujons of Halibut with Chilli & Pepper Relish
Smoked Chicken & Tarragon Salad
Smoked Salmon with Walnuts & Raspberry Vinaigrette
Connemara Oysters on Ice with Lemon**

&

Homemade Cream of Vegetable soup

Or

Sorbet of the Evening

&

**Roast Duck Breast with French Beans & Cherry Sauce
Irish Fillet Steak with Braised Red Cabbage & Onion Jus
Grilled Salmon with Red Pepper Sauce
Treasure of the West Coast – locally caught fresh fish of the evening
Toasted Pine kernels, Beetroot & Coconut Wrapped in Filo Pastry
with Spicy Tomato Vinaigrette
Lobster Lough Inagh Style Eur 15.00**

&

**Profiteroles with Vanilla Cream & Chocolate Sauce
Lemon & Passion Fruit Tart with Fresh Cream
Fruit filled Parfait with Strawberry Coulis
Vanilla, Mint chocolate & Honeycomb Ice Cream with Chocolate
Sauce
Selection of Irish Farmhouse Cheese served with fruit and crackers**

&

**Tea or Coffee with Petit Fours
Espresso & Cappuccino available
Selection of Herbal Teas also available on request**

Eur 46.00 + 10% Service Charge

Lough Inagh Lodge

Dinner Menu

Venison Game Terrine Red Wine & Apple Chutney & Mustard Cream
Seared Scallops with Julienne of Vegetable & Cider Dressing
Warm Goats Cheese on toast with Beet-Root & Orange Salsa
Chicken with Tarragon & Apricot Salad
Smoke Salmon with Lemon & Capers
Connemara Oysters on Ice with Lemon



Tomato & Roast Red Bell Pepper Soup
Or
Sorbet of the Evening



Pan-fried Breast of Chicken with Wild Mushroom Cream Sauce
Poached Dorne of Salmon with Basel Cream Sauce
Pan-fried Irish Steak with Potato Champ & Peppercorn Sauce
Treasure of the West Coast – locally caught fresh fish of the evening
Leek & Blue Cheese Tartlet with Spinach Tagatelli



Lemon & Passion fruit Tart with Fresh Cream
Carrageen Jelly with Rhubarb & Red Wine Sauce
Chocolate & Coffee Fondant with Vanilla Ice Cream
Vanilla, Mint Chocolate & Honeycomb Ice Cream with Chocolate Sauce
Selection of Irish Farmhouse Cheese served with fruit and crackers



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Dinner Menu

*Seared Scallops with Cauliflower Puree & Capers
Connemara Oysters on Ice with Lemon
Beetroot & Apple Salad with Coconut Foam
Grilled McGeough Black Pudding with Wholegrain Mustard Sauce
Brie & Cherry Wrap in Crispy Filo Pastry
Traditional Smoked Salmon with Cucumber & Lemon*

&

Tomato & Roasted Red Pepper Soup

Or

Sorbet of the Evening

&

*Roast Chicken Breast with Wild Mushroom Sauce
Roast Haunch of Venison with Juniper Berry Sauce
Roast Irish Fillet of Beef with Potato Champ & Peppercorn Sauce
Crispy Sea Bass, Brussels Sprouts & Butter squash & Ginger Coulis
Treasure of the West Coast - locally caught fresh fish of the evening
Polenta Cake with Leek & Mushroom & Fennel Sauce*

&

*Banana & Blueberry Crepe with Vanilla Ice Cream & Butter-Scotch
Sauce*

Chocolate & Pistachio Fondant with Honeycomb Ice Cream

*Passion Fruit Flavoured Carrageen with Pineapple Salsa & Mango
Sorbet*

*Vanilla, Mint Chocolate & Honeycomb Ice Cream with Chocolate Sauce
Selection of Irish Farmhouse Cheese served with fruit and crackers*

&

Tea or Coffee with Petit Fours

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