



*GALA DINNER MENUS AT THE INN AT DROMOLAND  
to include One Starter, One Soup/Sorbet, Choice Main Course, One Dessert with Tea/Coffee*

*menu selector*

## ARRIVAL OPTIONS

€3 for a choice of three items

Glazed Pork Cocktail Sausages

Cheese Straws  
*grissini sticks & dips*

Egg Mayonnaise Tartlet

Mini Spring Rolls

Mini Ham & Chicken Bouchee

Sesame Seed Prawn Toasts

Tomato & Parmesan Bruschetta

Smoked Salmon on Brown Soda Bread

Shrimp Cocktail Tartlet

Mini Mushroom Quiche

St Tola Goats Cheese Tartlet  
*with apple chutney*

Poppadoms & Dips

Prawn Crackers

Meat Skewers

*menu selector*

## SOUPS, SORBETS & SALADS

*You may choose a Sorbet or Salad as an alternative to your Soup Course at no charge. Should you wish to offer a choice, please add €1.50 to your Package Choice.*

Leek & Potato Soup with Chives

Root Vegetable & Coriander Soup

Plum Tomato & Vegetable Soup

Mushroom, Onion & Fennel Soup

Spiced Butternut Squash & Leek Soup

Roast Parsnip, Onion & Carrot Soup

Cream of Cauliflower Soup with Cheddar & Garlic Croutons

Peppered Swede & Red Onion Soup

Roast Tomato & Basil Soup

Cream of Celeriac & Apple Soup

Sweet Potato and Carrot Soup

Carrot & Leek Soup with Coriander

Passion Fruit Sorbet

Mango Sorbet

Lemon Sorbet

Green Apple Sorbet

Champagne Sorbet

Tropical Fruit Sorbet

Melon Sorbet

Orange Sorbet

Petit Caesar Salad

Green Salad  
*with French dressing*

Marinated Vegetable Salad



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## STARTER SELECTION

**Seafood Feuillète with Button Mushroom and Leek**  
*herb and white wine veloute*

**The Inn at Dromoland's Seafood Chowder**  
*with cheddar cheese & garlic croutons*

**Chilled Assiette of Melon and Fruit**  
*with minted salsa, champagne sorbet*

**Nicoise Salad**  
*tuna, green beans, free range egg & olive  
organic rapeseed and lemon dressing*

**Warm Salad of Garlic Field Mushrooms**  
*sweet chilli and vegetable salad, garlic remoulade*

**Irish Smoked Salmon Platter**  
*with green salad, lemon & caper dressing*

**Crisp Puff Pastry filled with  
Chicken & Button Mushrooms**  
*fine herb white wine sauce*

**Smoked Salmon & Fresh Salmon Salad**  
*with scallions & potato, French dressing*

**Classic Chicken & Smoked Ham Caesar Salad**  
*with parmesan shavings & croutons*

**Cod & Chorizo Fish Cake**  
*rocket and parmesan salad, garlic cream dressing*

**Watermelon, Feta and Quinoa Salad**  
*with olive oil and lemon*

**Smoked Duck with Roast Vegetable Salad**  
*pineapple relish, sweet & sour dressing*

**Honey Glazed Duck Leg Confit**  
*spiced vegetable couscous, aigre doux sauce*

**Chicken Liver Parfait**  
*apple & celery salad, walnut dressing*

**Duck & Port Terrine**  
*toasted brioche & balsamic reduction*

**Warm St Tola Goats Cheese &  
Caramelised Red Onion Tart**  
*walnut and rocket salad, basil & chickpea pesto*

**Free Range Confit Pork Belly**  
*with black pudding and pineapple salsa, madeira wine jus*

**Prawn Cocktail**  
*with baby gem salad, marie rose sauce and lemon*



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## MAIN COURSES

**Grilled Swordfish Steak**

*lemon & cumin, grain mustard sauce*

**Pan-Fried Fillet of Wild Hake,**

*tomato & dill butter sauce*

**Herb Crushed Fillet of Cod,**

*lemon & chive cream sauce*

**Roast Pave of Salmon**

*with fennel, shallot & white wine 'beurre blanc'*

**Pan-Fried Fillet of Sea Bass,**

*buttered spinach, lemon and fine herb sauce*

**Braised Fillet of Fresh Haddock**

*with mushroom and tomato, white wine legère*

**Grilled Supreme of Irish Salmon,**

*tomato & tarragon sauce*

**Pan-Fried Fillet of Halibut,**

*courgettes & leeks, lemon & dill sauce  
supplement €6 applies*

**Roast Monkfish,**

*shiitake & bean sprouts, parsley sauce  
supplement €4 applies*

**Roast Turkey & Glazed Limerick Ham,**

*sage & onion stuffing, turkey gravy & cranberry sauce*

**Honey & Thyme Roasted Loin of Irish Pork**

*with orange and sage stuffing, jus roti*

**Roast Leg of Burren Lamb**

*with rosemary and garlic, sage & onion stuffing,  
colcannon mash and shallot sauce*

**Grilled Breast of Lemon & Thyme Chicken,**

*artichoke, mushroom & spinach sauté,  
shallot and tarragon sauce*

**Braised Shank of Clare Lamb**

*with buttered mashed potatoes, baby onions,  
peas and onion gravy*

**Roast Breast of Irish Chicken**

*wrapped in bacon with a sausage and mixed  
herb stuffing, creamed mushroom sauce*

**Escalope of Free Range Irish Pork**

*with black pudding and apple relish, jus roti*

**Roast Sirloin of Irish Beef**

*with garlic roast potatoes, Yorkshire  
pudding, rich red wine sauce*

**Grilled 24 Day Dry Aged Irish Sirloin Steak,**

*braised red cabbage, creamed pepper sauce  
supplement €6 applies*

**Grilled Fillet of Irish Beef,**

*with onion marmalade and garlic mushrooms, red wine sauce  
supplement €8 applies*

**Roast Breast of Duck, Confit Leg,**

*spiced couscous, orange & raisin sauce  
supplement €6 applies*



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## DESSERT SELECTION

*Traditional Bramley Apple Crumble  
vanilla ice cream & custard*

*Double Chocolate Fudge Cake  
with berry compote and chantilly cream*

*Sticky Toffee Pudding  
butterscotch sauce*

*Passion Fruit Torte  
with milk chocolate sauce*

*Tiramisu  
with cappuccino ice cream & berry coulis*

*Delice of Lemon Cheesecake  
red berry coulis & crème chantilly*

*Mixed Fresh Fruit Tart  
passion fruit sorbet*

*Strawberry Cheesecake  
with mandarin coulis*

*Classic Lemon Tart  
with rich chocolate ice cream*

*Warm Chocolate Fondant  
with vanilla ice cream*

*Rich Chocolate Brownie  
with mint flake ice cream*

*Mixed Berry Crumble  
raspberry ripple ice cream*

*Passion Fruit Mousse  
with caramel sauce*

*White & Dark Chocolate Mousse  
with mixed berry compote*

*Warm Apple Pie  
with cinnamon & vanilla  
pod ice cream*

*Ballyhannon Dessert Plate  
supplement €4 applies*



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