

# DEAR GUEST

When placing your order please inform your server if you have any food allergies or intolerances and we will try to cater for you to the best of our ability.

We hope you enjoy your dining experience at Oranmore House and wish to welcome you again in the future.

McLarnon Family

# EVENING DINING MENU

Served 5.00pm to 9.00pm

#### STARTERS

Homemade Soup of The Day, Crusty Bread.

Garlic and Chilli Prawns, Crab Claws, Sourdough Bread, Seasonal Salad.

Mini Goats Cheese Tarlets, Beetroot, Candied Walnuts, Rocket Salad, Balsamic Glaze.

Duo of Melon, Mango Coulis, Fresh Raspberries, Mango Sorbet, Garden Mint.

Five Spiced Slow Roasted Duck Croquette, Spiced Mayonnaise, Pomegranate Dressing.

Atlantic Prawns, Avocado, Smoked Salmon Roulade, Oranmore Wheaten Bread.

### MAIN COURSES

10oz Sirloin Steak, Portabella Mushroom, Confit Shallot, Whiskey Cream (£5.00 Supplement).

Pan-Fried Seabass, Chilli & Salmon Fishcake, Peperonata Sauce.

Slow Roasted Pork Belly, Sweet Potato Puree, Pan-Fried Scallops, Black Pudding Crumb, Mustard Sauce, Apple Gel.

Cheese and Garlic Stuffed Chicken, Wrapped in Serrano Ham, Wilted Spinach, Sundried Tomatoes, Tarragon Cream.

Red Lentil & Spinach Dahl, Poppadom, House Chutneys (Recommended with Rice) (v).

Slow Roasted Beef Cheeks, Celeriac Puree, Diced Carrots.

\*\* All Main Courses Include a Choice of Side\*\*

Please make your server aware of any dietary requirements when ordering

# SIDE ORDERS

Selection of Vegetables

Homemade Chips

Champ

Creamed Potatoes

**Tossed Salad** 

**Boiled Rice** 

Dauphinoise Potatoes

Garlic Fries

### DESSERTS

Oranmore Crumble of the Day, Warm Custard, Vanilla Ice Cream.

Sticky Toffee Pudding served with Vanilla Ice Cream.

Hot Chocolate Fondant with Salted Caramel Ice Cream.

Apple and Cinnamon Sponge served with Custard and Fresh Cream.

Strawberry Pavlova, Macaroon, Ice Cream.

2 Courses £42.50

3 Courses £47.50

Please make your server aware of any dietary requirements when ordering