



*The
Tea
Time*

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ORANMORE HOUSE

Served Tuesday – Thursday from 4.30pm to 6.45pm

2 Course £24.95

3 Courses £29.95

Starter

Homemade Soup of The Day, Crusty Bread
Five Spiced Slow Roasted Duck Croquette, Spiced Mayonnaise,
Pomegranate Dressing
Baked Goat's Cheese, Sundried Tomato Tartlet
Prawns, Smoked Salmon, Oranmore Wheaten Bread
Parsnip Bhaji with Curry Oil served with Asian Slaw (V)

Entree

Crispy Pork Belly with Glazed Pork Cheek, Apple Cider Cream,
Savoy Cabbage
Coquille Saint Jacques with Prawns and Scallops in a Mustard
Sauce served in a Shell with Piped Potato
Braised Flat Iron of Beef with Pomme Puree, Wilted Spring Greens
and a Red Wine Jus
Ballotine of Stuffed Chicken wrapped in Streaky Bacon, Honey
Roast Parsnips, Leeks and a Mushroom Cream Sauce
White Bean Cassoulet with Stuffed Peppers and a Roast Nut
Crumb (V)

Dessert

Apple and Cinnamon Sponge, Custard, Fresh Cream
Summer Berry Pavlova
Blueberry and Buttermilk Panna Cotta, Homemade Shortbread
Sticky Toffee Pudding, Vanilla Ice Cream
Butterscotch Ice-Cream Sundae

Recommended Wines

The following Wines from the *Navarra Region of Spain* have been specially chosen to accompany your Menu

White Wine

Pleno Blanco

Crisp, Fresh, Balanced with Lemony/Apple Notes. Perfect with White Meats, Fish or Salads.

Red Wine

Pleno Tempranillo

Medium to Full Bodied. Attractive and Fruity with Bright Cherry and Strawberry.

Rose Wine

Pleno Rosado

This wine has an attractive bright raspberry pink colour with an intensely fresh aromatic aroma of fruits and flowers. Fresh and fruity in the mouth with a subtle off dry finish.

£16.95 Per Bottle

Each reservation will have an allocation of 1h30m