



DELPHI LODGE
CONNEMARA · IRELAND

Celebration Evening Dinner Menu

Mulled Wine & a Selection of Delphi Canapés
served in the Drawing Room

Starter

Wild Delphi Smoked Salmon Roulade with Cleggan Bay Crab Meat,
served on Seasonal Leaves and Lemon Dressing

or

Home-made Foie Gras terrine served with warm toast

or

Grilled Vegetables served with
Home Grown Leaves & Basil Pesto

Main

Roasted Leg of Delphi Mountain Lamb served with
Ratatouille and a Rosemary Sauce

or

Steamed Fillet of Delphi Wild Salmon
with Vegetable Julienne and a Beurre Blanc.

or

Vegetable Curry served in a
Puff Pastry Case with Basmati Rice

Dessert

Delphi Selection of Desserts

~Dark Chocolate Mousse, Red Fruit Bavaois, Home-made Vanilla Ice Cream~

or

Blackcurrant Bavaois served with Red Fruit Coulis

or

Selection of Irish Cheeses with
Homemade Crackers and Chutney

Hand-made Chocolates & Coffee or Tea
(Served in the Drawing Room)