



## Set Menu

Homemade Soup of the Evening  
Gallagher's Creamy Seafood Chowder with West Coast Seafood and Mussels  
Steamed New Quay Mussels with a choice of a Garlic and White Wine  
Sauce or a Tomato and Chorizo Sauce  
Gin and Pink Grapefruit Marinated Salmon Gravadlax with Grapefruit Aioli,  
Grapefruit Gel and Caper Popcorn  
Baked St. Tola Goat Cheese, Apple and Citrus Strudel,  
Burnt Apple Purée and Waldorf Salad  
Warm Confit Duck, Celeriac Remoulade, Red Cabbage Chutney, Celeriac  
and Roast Hazelnut Mousse



Pan Fried Hake with a Tomato, Chorizo and Cannellini Bean Cassoulet,  
Garlic Spinach and Shallot Purée  
Baked Salmon, Seasoned with Campo Castillo Garnacha Salt, Pearl Barley, Butternut  
Squash and Chestnut Risotto and Mulled Wine Pickled Red Onions  
Roast Chicken Supreme with Black Pudding Potato Cake, Shredded Brussel  
Sprouts and a Creamy Bacon and Mushroom Sauce  
Irish 8oz Steak with Potato Gratin, Purple Sprout Broccoli, Mushroom  
Ketchup, Pink Peppercorn Sauce  
Grilled Whole Seabass with Tagine Couscous, Toasted Almonds  
and Fragrant Tomato Coulis  
Falafel Cakes with Smoked Aubergine Purée, Tomato Coulis, Garlic  
and Coriander Yoghurt and Crispy Chick Peas



Selection of Ice Cream in a Wafer Basket with Crème Anglaise and Raspberry Purée  
Sticky Toffee Pudding with Warm Caramel Sauce and Vanilla Ice Cream  
Vanilla Panna Cotta with Honeycomb, Mixed berry Compote and a Spiced Biscuit  
Blood Orange Delice with Lemon Sorbet  
White Chocolate Cheesecake with Dark Chocolate Sauce, Passionfruit and Mango Sorbet

**2 COURSES €30 | 3 COURSES €35**

Available all evening Sunday to Friday and  
from 5:30 - 6:30pm Saturday and Bank Holiday Sundays

Gallagher's Seafood Restaurant, Bunratty West, Co Clare  
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