



DELPHI LODGE
CONNEMARA · IRELAND

DINNER MENU

Sunday 24th March

Canapés served at 7.30pm ~ Dinner served at 8.00pm

A Selection of Delphi Canapés

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*Tian of Local Crabmeat topped with
Beetroot Caviar served with Mixed Leaves*

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*Pan-fried Breast of Duck with lightly spiced
Red Cabbage & Game Sauce*

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*Homemade Crème Brûlée served with
an Orange-scented Cookie*

or

*A Selection of Irish Cheeses served with Crackers & Chutney
(to be ordered prior to dinner)*

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*Home-made Chocolates & Coffee
(Served in the Drawing Room)*

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Chef's recommended Wine for this evening's menu:

2003 Cotes du Rhone Villages, Domaine d'Andezon (Ro 28) €28

Starts with bold spice and cherry aromas, then builds on the palate, offering fruity flavours with a crisp finish. Juicy and easy to drink.

"All of our produce is sourced locally for freshness and quality"