

## *A Bit of History*

### *Enjoy a gourmet experience in the Pullman Restaurant aboard the Orient Express*

The Pullman Restaurant on the grounds of Glenlo Abbey Hotel is one of Ireland's truly unique dining experiences. Comprising of two dining carriages, one of which is called Leona, dates back to 1927 and was part of the original Orient Express and carried VIP's all over Europe and the UK during its life span.



Nineteen sixty five saw Leona's final journey when she was used as part of Winston Churchill's funeral cortege.

After this event, Leona with other carriages played a starring role in the classic movie, Murder on the Orient Express which featured greats such as Albert Finney, Lauren Bacall and Sean Connery

Leona was a restaurant in Elsenham Station in Essex, not far from Stansted Airport and included the 1954 carriage Linda, which makes up the other half of dining facility of the Pullman Restaurant aboard the Orient Express. Opened in May 1998, the Pullman Restaurant aboard the Orient Express enjoys fabulous views of Lough Corrib and ironically is only 300 meters away from the old track bed of the now lost Galway-Clifden railway line which was disbanded in the mid 1930's.

On Board the Pullman Restaurant, the service is jovial and personal with our experienced team looking after dining guests and the enthusiastic chefs serving up Irish & modern cuisine.

***The Pullman Restaurant welcomes you on board***





## **Starters**

### ***Celeriac White Bean Velouté***

*Truffle Salsa*

### ***Galway Goats Farm Cheese***

*Goats Cheese Mousse, Organic Beetroot, Smoked Onion, Truffle Soil, Goats Curd Gel*

### ***McCarrens of Cavan Pork***

*Suckling Pork Belly, Seared King Scallops, Romanesco, Caper & Raisin*

### ***Silverhill Duck***

*Pressed Confit Leg, Seared Foie Gras, Bon Bon, Kohlrabi Sauerkraut, Black Truffle Honey*

*Beluga Lentil Jus*

### ***Liscannor Crab and Connemara Smoked Salmon***

*Green Apple, Yogurt, Cucumber, Wasabi*

## **Main Course**

### **Tipperary Dexter Beef**

Fillet, Oxtail Croquette, Thyme Scented Ballyhoura Mushrooms, Beef Dripping Fondant Potato

Burnt Onion Jus

### **Wild Halibut**

Jerusalem Artichoke Purée, Haricot Beans, Sea Herbs, Smoked Oyster, Bisque Foam

### **Rabbit Assiette**

Girolle Stuffed Loin, Offal Tartlet, Pressed Shoulder, Potato Truffle Mousseline, Baby Roots, Vanilla Jus

### **Ballinwillin House Venison**

Loin, Red Cabbage Sauerkraut, Root Vegetable Anna, Spiced Prunes, Bitter Chocolate Jus

### **Athenry Chicken**

Seared Supreme, Parfait Tartlet, Crisp Leg Croquette, Baby Navet, Irish Kale, Fondant Potato, Thyme Jus

Head Chef- Alan McArdle

**€52.00 Two Course / €59.00 Three Course**

## Our Suppliers

All our products can be traced 100% from farm to fork

A few more local suppliers we are proud to be associated with:

**Poultry** – Friendly Farmer Pasture Reared,

Galway

**Fish** – Marys Seafood, Galway

**Shellfish** – Gannet, Galway

**Beef** – Dexter, Tipperary

**Game** – Wild Irish Game, Wicklow

**Pork** – McCarren, Cavan

**Goats Cheese** - Galway Goats Farm, Galway

**Artisan** - Redmond Fine Foods, Limerick

**Fruit & Vegetables** – Burkes, Galway,

Total Produce, Galway

**Dairy** - Arrabawn Creamery, Galway

The majority of herbs used in our dishes are grown here in the gardens of Glenlo Abbey Hotel



### Menu Allergen Codes for your Information

The below numbers contain the following allergens

1 - Dairy, 2 - Sulphur, 3 - Celery, 4 - Sesame Seeds, 5 - Gluten, 6 - Soya, 7 - Eggs, 8 – Lupin

9 - Crustaceans, 10 - Molluscs, 11 – Fish, 12 - Mustard, 13 – Peanuts, 14 – Nuts