



Your Dinner Sample Menus

Menu one...

Parma ham and cantaloupe melon
with peppery rocket salad and balsamic vinegar dressing

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Creamy tomato and basil soup

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Free Range Chicken supreme with garlic chive rosti
steamed vegetables and white wine tarragon sauce

or

Fillet of Irish Salmon, risotto with wilted spinach and sun-dried tomato salsa

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The Dessert Parade

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Coffee and Petit Fours

€45.00 per person

All prices include VAT

Prices based on one main course choice
Extra course choice may be accommodated at a €5 supplementary charge



Your Dinner Sample Menus

Menu two...

Free Range Chicken and mushrooms in a pastry bouche with fine chive and tomato concasse

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Potato and leek soup

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Seared Sirloin Steak with garlic scented potato gratin,
garden vegetables and red wine sauce

or

Fillet of Atlantic Cod on a bed of saffron and basil infused crushed potato,
with asparagus and caper and warm olive vinaigrette.

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Country style warm apple crumble with vanilla ice cream

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Coffee and Petit Fours

€49.00 per person

All prices include VAT

Prices based on one main course choice
Extra course choice may be accommodated at a €5 supplementary charge



Your Dinner Sample Menus

Menu three...

Smoked Salmon and crab salad with apple and horse radish

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Cream of mushroom soup with truffle and chive cream.

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Roast Sirloin with garlic scented potato gratin,
garden vegetables and red wine sauce

or

Monk fish fillet with a brown shrimp and mussel sauce.

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Twelve 'Signature Study in Chocolate'

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Coffee and Petit Fours

€59.00 per person

All prices include VAT

Prices based on one main course choice
Extra course choice may be accommodated at a €5 supplementary charge



Your Dinner Sample Menus

Menu four...

Amuse Bouche

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Terrine of Foie Gras and rabbit with marinated prunes and
toasted brioche *

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Venison loin with braised red cabbage, roasted apples,
wild sauce with a touch of cinnamon and bitter chocolate

or

Seared Turbot fillet with glazed leek and celeriac cream
drizzled with a rich butter sauce *

(Turbot is seasonal from March to August)

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Amaretto and white chocolate panna cota

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Coffee and Petit Fours

€65.00 per person

All prices include VAT

Prices based on one main course choice

Extra course choice may be accommodated at a €5 supplementary charge



Sample a La Carte Menu

Create your perfect menu...

To Start

Quail breast and Confit leg (Seasonal)

served with a quiche of pancetta and spinach, drizzled with star anise jus

€9.00

Marinated salmon

carpaccio of house marinated salmon with shaved fennel and dill cream

€9.90

Rabbit and foie gras (Seasonal)

terrines of rabbit and foie gras with prunes marinated in brandy, oranges and cinnamon, served with warm brioche from our bakery

€10.20

Goats cheese

gratinated St. Tola goats cheese with honey and lavender

€9.20

Black pudding

tarte tartin of local black pudding, caramelized apple with seared foie gras and crisp croquette of confit duckling

€13.50

Lobster, crab and prawn

lobster and crab terrine with a bay prawn in kattafi pastry, finished with a saffron aioli

€12.00

Aubergine

samosa of baked aubergine with a tomato bavorois and a pimento salsa

€7.80

Greens

oak smoked duck breast with gathered local greens garnished with sundried tomatoes

€9.50



Soups

€5.90

Organic vegetable soup

Carrot and sweet chili

Sweet potato and lemongrass

Turnip and ham

Meat & Poultry

We use only the finest of Irish meat from féile bia approved suppliers. All of our beef is matured for a minimum of twenty eight days and cooked on a special grill

Chicken

free range chicken supreme wrapped in cured bacon
with seasonal vegetables and tarragon jus

€23.00

Duck

barberie duck breast with braised chicory and grilled rosevel potatoe and a wild sauce

€27.00

Beef

9 oz sirloin from the char-grill, sauteed potatoe
with black bacon and onions, pepper and thyme sauce

€30.00

Lamb

rack of lamb, with grilled courgette and aubergine, celeriac gratin, sauce agneau and rocket oil

€29.00

Pork

rack of irish pork with a truffle mash, garnished with cinnamon apples and a cider sauce

€25.00

All main courses include an assortment of fresh seasonal vegetables



Fish & Shellfish

We take advantage of Galway's coastal location to ensure we receive the freshest of fish daily

Shellfish

sea food linguini, with crab meat and shellfish, tarragon
and chives in a creamy sauce

€23.00

Halibut (Seasonal)

halibut with saffron risotto, dressed rocket leaves and
red pepper coulis

€27.00

Monkfish

connemara monkfish with tomato risotto and baby spinach,
lemon grass sauce and a garlic froth

€27.00

Plaice

plaice with almond and parsley butter, pomme chateau

€23.00

Lobster (seasonal)

half lobster thermidor with a vegetable julienne,
gratinated with hollandaise sauce

€31.00

All fish dishes include an assortment of fresh seasonal vegetables

Vegetarian Options

Hummus

West's hummus cake with seasonal vegetables and Saint Tola's goat's cheese

€21.00

Strudel

La Campofilone **world's finest pasta and mediterranean vegetables**

€21.00



Canapés & Hors D'oeuvres

(Minimum of 20 persons)

Canapé Selection A

Tomato & Fresh Mozzarella Crostini, Basil Pesto
Prociutto Di Parma Wrapped Melon
Cured Smoked Salmon on Crostini, Apple Horseradish and Dill Sprig
Vegetarian Spring Roll and Oriental Dip

Choice of four canapés at €9.90 per person

Canapé Selection B

Tomato & Fresh Mozzarella Crostini, Basil Pesto
Prociutto Di Parma Wrapped Melon
Cured Smoked Salmon on Crustini, Apple Horseradish and Dill Sprig
Grilled Skewered Margarita Shrimp
Tortilla Wrap, Boursin & Baked Ham

Choice of six canapés at €11.90 per person

Canapé Selection C

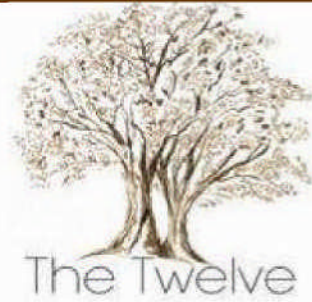
Foie Gras Mousse Crostinis, Pickled Fennel and Seasonal Berries
Mini Burgers with Cornichons & Olives
Tortilla Wrap, Boursin & Baked Ham
Cured Smoked Salmon on Crosini, Apple Horseradish and Dill Sprig
Chicken Satay with Bell Peppers and Pineapple
Roasted Mediterranean Vegetable Mousse in a Sesame Seed Cone
Vegetarian Spring Roll and Oriental Dip
Prociutto Di Parma Wrapped Melon

Choice of eight canapés at €14.90 per person

Canapé Selection D

Sea Scallops Grilled on a Rosemary Skewer
Tuna Titbits, Sesame Seared on Cucumber Rounds, Wasabi-Oil and Beet Sprouts
Tortilla Wrap, Boursin & Baked Ham
Cured Smoked Salmon on Crosini, Apple Horseradish and Dill Sprig
Chicken Satay with Bell Peppers and Pineapple
Roasted Mediterranean Vegetable Mousse in a Sesame Seed Cone
Vegetarian Spring Roll and Oriental Dip
Tomato & Fresh Mozzarella Crostini, Basil Pesto
Prociutto Di Parma Wrapped Melon
Mini Burgers with Cornichons & Olives
Foie Gras Mousse, Pickled Fennel and Seasonal Berries
Grilled Skewered Margarita Shrimp

Choice of twelve canapés at €17.90 per person



Finger Food Options for your evening...

Chicken Wings, Wedges & Cocktail Sausages
€9.00 per person

Chicken Goujons, Wedges, Cocktail Sausages, Onion Rings and Spring Rolls
€11.00 per person

Chicken Wings, Wedges, Cocktail Sausages and Closed Faced Sandwiches
€14.50 per person

Closed-Faced Sandwich Selection
€7.00 per person

Freshly Made Soup and Closed Face Sandwiches
€11.50 per person

Add a soup to the above options for just **€4.50** per person

A Special touch from "The Twelve"

The Twelve's chocolate dipped strawberries at €11.00 per dozen
The Chocolate fountain with fresh fruit and marshmallows €300 per 50 persons

(Available in conjunction with Weddings/Private Functions in
"Na Banana Beola" and "West Restaurant")

Please note menu prices are for 2011 and 2012 for events booked in 2011
We cannot guarantee prices outside of this time frame

