

A Bit of History

Enjoy a gourmet experience in 'The Pullman Restaurant' at Glenlo Abbey

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'. Opened in May 1998, the Pullman Restaurant 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



TWO AA ROSETTES FOR
CULINARY EXCELLENCE



Starters

Scallop

Valrhona passion fruit chocolate, Unripe tomato, Tokai hollandaise, Hibiscus

(3,7,12,14)

Panna Cotta

Woodruff, Langoustine, Cucumber, Toasted Almond Gel

(2,7,8a,12)

Cheese

Peas juice Jelly, Lemon Verbena, Chia seeds, Wheat Grass, Kearney Blue Cheese, Tapioca

(7,12)

Broth

Bladder wrack, mussels, Surf Clams, Seaweed vinegar, Miso, Sea Spaghetti

(1,4,12,14)

Beef Custard

Pastrami, Rye Crisp, Baby Carrot, Bee Pollen

(16,3,6,7,12)



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CULINARY EXCELLENCE



Main Course

Pollock

Brassicas, Hazelnut, Cuinmeog Buttermilk Foam, Lemon Thyme oil

(4,7,8b,12)

Skeaghanore Duck

Hearts, Grilled Baby Gem, Fermented gooseberry, Trout Caviar

(4,7,12)

Castlemine Lamb

Tempura Kelp, Pickled Rock Samphire, Black Garlic Puree, Ramsons, Broccoli Stem, Potato Crisps

(1a,3,7,10,12)

Dexter Beef

Wild Chervil, Ballyhoura King Oyster Mushroom, Whipped Smoked Baked Potato puree, Celery Brown butter

(7,9,12)

Wild Halibut

Elderflower, Wild Apple, Sous Vide @52°C, Fermented Yoghurt, Rhubarb, Pennywort

(4,7,12)

Head Chef - Michael Safarik

€61.00 Two Course / €69.00 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:

Game – Gourmet Game, Co. Clare
Game dishes may contain lead shot.

Beef – Ireland

Fish – Marys Seafood, Galway

Pork – Andarl Farm, Co. Mayo

Lamb – Castlemine Farm, Co. Roscommon

Oysters – Dooncastle, Connemara

Specialist Foods – Odios Fine Foods

Dairy – Cuinneog Dairy, Co. Mayo

Fruit & Vegetables – Burke's Farm, Galway,
Curley's Quality Foods

Salads Micro Herbs – Burke's Farm, Galway

Wild Foods – Foraged by our Kitchen Brigade or Talli
Foods

The majority of herbs and wild foods used in our dishes are grown here in the gardens of Glenlo Abbey Hotel or foraged in the local area.



Menu Allergen Codes for your Information

The below numbers contain the following allergens

*1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs
4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan
Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12
Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs*



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