

LIVE MUSIC

IN FRANKIE'S BAR & BISTRO
EVRY FRI & SAT NIGHT



KEEP
CONNECTED
WITH US

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As the festive season unfolds, Flannery's Hotel invites you to celebrate the season with us. Whether it's a cherished family gathering, a memorable Christmas lunch, or a work party night to applaud the year's successes, we've got the perfect setting for every celebration.

Rooted in family traditions, we understand the significance of coming together. Allow us to craft a dining experience for you and your colleagues, friends or family.

Delight in a Festive Feast at Flannery's Hotel

3-Course Festive Menu - starting at
€39.95 per person.

Host your private or shared Christmas Lunch or Dinner in our Galwegian Restuarant. Our ambiance, combined with a specially curated menu and private dining room bar, promises an evening of fun, laughter and unforgettable memories.

Advance reservations for our special menu and work party nights are essential.

To reserve your spot,
Call: 091-755111 or E-mail:
reservations@flanneryshotel.net

Flannery's
FLANNERY'S HOTEL
GALWAY



2026 CHRISTMAS FESTIVITIES

with
Flannery's Hotel

CHRISTMAS LUNCH MENU

€39.95 PER PERSON

ADD MULLED WINE RECEPTION

€44.95 PER PERSON

SOUP OF THE DAY

6,9

CHICKEN & MUSHROOM VOL-AU VENT

1,6,7,9

CHICKEN LIVER PÂTÉ, CUMBERLAND SAUCE

1,7,10,12

ATLANTIC WEST COAST SEAFOOD CHOWDER

1, 2, 3, 4, 5, 7, 8, 9, 12, 14

TRADITIONAL GREEK SALAD

1,3,5,6,7,8,9,12

VEGAN MUSHROOM ARANCINI

1,6,12

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ROAST IRISH BEEF, MADEIRA JUS

1,3,6,7,10,12

ROAST TURKEY & HAM, CRANBERRY SAUCE

1,3,6,7,10,12

PANFRIED SALMON, HERB BEURRE BLANC

1,4,7,12

SUNDRIED TOMATO & SPINACH CREAMY PASTA

1,3,7,9

ROAST CHICKEN SUPREME WRAPPED IN BACON,  
PEPPER SAUCE

1,3,6,7,9

VEGAN BEAN CASSOULET, SERVED WITH  
RICE & GARLIC PITTA BREAD

1,6,9,12

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SHERRY TRIFLE, FRESH CREAM

1, 3, 6, 7

CLASSIC ITALIAN TIRAMISU

1, 3, 6, 7

CHRISTMAS PUDDING, BRANDY CUSTARD

1, 3, 6, 12

STICKY TOFFEE PUDDING

1, 3, 5, 7, 8

CRÈME BRÛLÉE

1, 3, 6, 7, 12

VEGAN DESSERT OF THE DAY

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TEA OR COFFEE, MINCE PIE

## Experience a Festive Getaway at Flannery's Hotel

### Make a Night of it

Stay with us this holiday season, in our stylish and elegantly designed rooms.

After a day of shopping or festive celebrations in Galway, retreat to our comfortable accommodations to relax and rejuvenate.

Thinking of a festive weekend escape, an extended Christmas shopping trip or making a night of it with our Christmas Dinner and over night stay? Flannery's Hotel is your perfect base, ensuring a delightful blend of luxury, comfort and seasonal charm.

For the best rates guaranteed and to book your Christmas break

Call: 091-755111 or E-mail:  
reservations@flanneryshotel.net



## CHRISTMAS DINNER MENU

DINNER €49.95 PER PERSON

MULLED WINE RECEPTION

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SOUP OF THE DAY

6,9

CHICKEN & MUSHROOM VOL-AU VENT

1,6,7,9

CHICKEN LIVER PÂTÉ, CUMBERLAND SAUCE

1,7,10,12

ATLANTIC WEST COAST SEAFOOD CHOWDER

1, 2, 3, 4, 5, 7, 8, 9, 12, 14

SMOKED SALMON, SUNDRIED TOMATO & MANGO
BLINIS

1,3,4,7,12

TRADITIONAL GREEK SALAD

1,3,5,6,7,8,9,12

VEGAN MUSHROOM ARANCINI

1,6,12

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ROAST TURKEY & HAM, MADEIRA JUS

1,3,6,7,10,12

TOFU & VEGETABLE CURRY

6,9,10

PANFRIED SALMON, HERB BEURRE BLANC

1,4,7,12

SUNDRIED TOMATO & SPINACH CREAMY PASTA

1,3,7,9

HOMEMADE BEEF BOURGUIGNON,  
CREAMY MASH

6,7,9,12

HONEY ROASTED HALF DUCK,  
PLUM & GINGER SAUCE

1, 6, 7, 12

ROAST CHICKEN SUPREME WRAPPED IN BACON,  
PEPPER SAUCE

1,3,6,7,9

PRAWN RISOTTO

2,4,7

VEGAN BEAN CASSOULET, SERVED WITH  
RICE & GARLIC PITTA BREAD

1,6,9,12

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SHERRY TRIFLE, FRESH CREAM

1, 3, 6, 7

CLASSIC ITALIAN TIRAMISU

1, 3, 6, 7

CHRISTMAS PUDDING, BRANDY CUSTARD

1, 3, 6, 7, 12

WARM CHOCOLATE BROWNIE,
VANILLA ICE-CREAM

1, 3, 7, 12

STICKY TOFFEE PUDDING

1, 3, 5, 7, 8

CRÈME BRÛLÉE

1, 3, 6, 7, 12

VEGAN DESSERT OF THE DAY

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TEA OR COFFEE, MINCE PIE

AVAILABLE SUNDAY 1<sup>ST</sup> NOVEMBER - SUNDAY 20<sup>TH</sup> DECEMBER

ALLERGENS 1. CEREALS CONTAINING GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS  
7. MILK 8. NUTS 9. CELERY 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. MOLLUSCS

ALLERGENS 1. CEREALS CONTAINING GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS  
7. MILK 8. NUTS 9. CELERY 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. MOLLUSCS