



FLANNERY'S HOTEL GALWAY

CHRISTMAS DINNER MENU

€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

3,6,7,10,12

HOMEMADE BEEF BOURGUIGNON, CREAMY MASH

6,7,9,12

ROAST CHICKEN SUPREME WRAPPED IN BACON, PEPPER SAUCE

1,3,6,7,9

HONEY ROASTED HALF DUCK, PLUM & GINGER SAUCE

1, 6, 7, 12

PAN FRIED SALMON, HERB BEURRE BLANC

1,4,7,12

SUNDRIED TOMATO & SPINACH CREAMY PASTA

1,3,7,9

TOFU & VEGETABLE CURRY

6,9,10

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, 12

CRÈME BRÛLÉE

1, 3, 6, 7, 12

VEGAN DESSERT OF THE DAY

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TEA OR COFFEE, MINCE PIE

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
ALL OUR BEEF & LAMB IS OF IRISH ORIGIN

*FLANNERY'S HOTEL HAS ALWAYS HAD A POLICY OF ALL STAFF TIPS BEING DISTRIBUTED IN THEIR ENTIRETY TO OUR STAFF