



FLANNERY'S HOTEL
GALWAY

Graduation

3 Course - €37 per person

2 Course - €32 per person

Starter

Homemade Soup of the Day 1,3,5,9,7,8,9

Galway Bay Seafood Chowder 1,2,3,4,5,6,7,8,9,12,14

Golden Fried Mushrooms, Garlic Mayo 1,3,5,6,7,10,12

Smoked Salmon Salad 1,3,4,6,7,8,9

Homemade Chicken Liver Pâté, Cumberland Sauce 1,3,6,7,12

Vegan Mediterranean Salad 6,9,12

Mains

Roast Irish Beef, Red Wine Jus (GF) 3,6,7,10,12

Roast Stuffed Turkey & Ham, Cranberry Sauce 1,3,6,7,8,10,12

Pan-Fried Fillet of Salmon, Herb Beurre Blanc (GF) 4,6,8,9,12

Pan Fried Fillet of Haddock on a Spinach Shrimp and Bean Cassoulet 2,4,6,7,9,12

Mushroom, Pea and Pesto Risotto 1,6,9,12

Australian Chicken Parma Served with Chips 1,3,6,7,8,9,10,12

10z Striploin Steak, Onion Rings or Chips, Garlic Butter or Peppercorn Sauce served with Sautéed Mushrooms and Onions (€5 Supplement) 1,6,7,10,11,12

Vegan Bean Cassoulet, with Garlic Pitta Bread and a Timbale of Rice 1,6,9,12

Desserts

Warm Apple Pie, Custard & Ice-Cream 1,3,7,12

Sticky Toffee Pudding, Butterscotch Sauce 1,3,5,7,8

Triple Chocolate Brownie 1,3,5,7,12

Strawberry & Chocolate Honeycomb Eton Mess (GF) 3,7

Banoffee Pie 1,3,7,12

Vegan Dessert of The Day

