

Occasions Menu

STARTERS

- Carrot & Butternut Squash Soup (7,9)
- Chicken & Mushroom Vol Au Vent (6 Wheat, 7,11)
- Classic Prawn Cocktail (1, 2 Prawns, 7, 11)
- Tomato Basil & Goats Cheese Bruschetta (6 Wheat, 7)

MAINS

- Spinach, Feta & Salmon Parcels with Saffron Sauce (3 Salmon, 6 Wheat, 7, 9)
- 9oz Braised Beef with Yorkshire Pudding & Red wine Gravy (6 Wheat, 7, 9, 11)
- Braised French Onion Chicken Supreme With Gruyère cheese (7, 9)
- Glazed Ham & Herb Stuffed Turkey Breast with Rosemary Gravy (6 Wheat, 7, 9, 11)
- Tofu Veggie Noodles with Mango & Chilli Sauce (6 Wheat, 7, 8)

DESSERTS

- Maldron Trio Assiette
- Strawberries & Cream with Chocolate Sauce (5 Walnuts, 7, 11)

Allergen Index

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| 1. Crustaceans | 8. Soya |
| 2. Molluscs | 9. Sulphur dioxide |
| 3. Fish | 10. Sesame seeds |
| 4. Peanuts | 11. Eggs |
| 5. Nuts | 12. Celery & celeriac |
| 6. Cereals containing gluten | 13. Mustard |
| 7. Milk/milk products | 14. Lupins |

Producer & Supplier Information

Maldron Hotel Galway proudly uses local suppliers.
Tá bród ar an Maldron Hotel Gaillimh úsáid a bhaint as soláthraithe áitiúla.

We try to source local product where it is possible and support local business.

Déanaimid gach iarracht táirge áitiúil a fháil nuair is féidir agus tacú le gnólachtaí áitiúla