



CLYBAUN

HOTEL GALWAY

HOLY COMMUNION/CONFIRMATION 2026

STARTERS

Freshly Prepared Root Vegetable Soup

Served with Petit Pain

1(w),6,7,9,12

Ceylon Flavoured Creamy Chicken & Mushroom Vol-Au-Vent

Diced Chicken, Sweet Potato, Butternut, Leek & Chicken Velouté

Pineapple and Plum Tomato Salsa

1(w),3,6,7,9,10,

Honey Goat's Cheese Salad

Honey Goat Cheese mixed with Thyme, Cream Cheese and Beetroot

served with a Yogurt Mustard Dressing

7,9,10

Grilled Shrimps Vietnamese Spring Rolls

Served with Thai Green Papaya, Peanut, Bean Sprout Salad

and a Sweet Chilli Dip

1(w),2,6,7,9,10,12

MAIN COURSES

Traditional Roast Breast of Turkey,

Confit of Green Puy Lentil, Chorizo Broad Beans, Coriander, Cranberry, served with a Red Wine Jus 6,7,9,10,12

Roast Sirloin of Irish Grass Fed Beef

Braised Red Cabbage, Celeriac Purée, Madeira Jus

6,7,9,10,12

Roast Fillet of Clare Island Hake

Creamy Spinach, Sun Blushed Tomato Risotto, Fennel & Dill Slaw

4,6,7,9

Homemade Ceylon Vegetable Curry

served with Rice, Papadum and Mango Chutney

1,9,12

All our Main Courses are Served with

Fresh Market Vegetables and Potatoes

7,12

DESSERTS

Warm Apple & Cinnamon Crumble Pie

Served with Vanilla Custard & Chantilly Cream

1(w),3,7,8(almond)

Chef's Mini-Trio

Giant Profiterole, Chocolate Fudge & Cheesecake with Colac Chocolate Sauce

1,3,7,8(almond)

Homemade Sticky Toffee Pudding

Salted Caramel & Toffee Sauce, Chantilly Cream

1(w)3,7

Freshly Brewed Tea and Coffee

Choose from 3 Courses €42 per person or 2 Courses €38 per person

Allergy Information

(1) Gluten(W)(B)(O)(R), (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Dairy (8) Nuts (9) Celery
(10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin (14) Molluscs