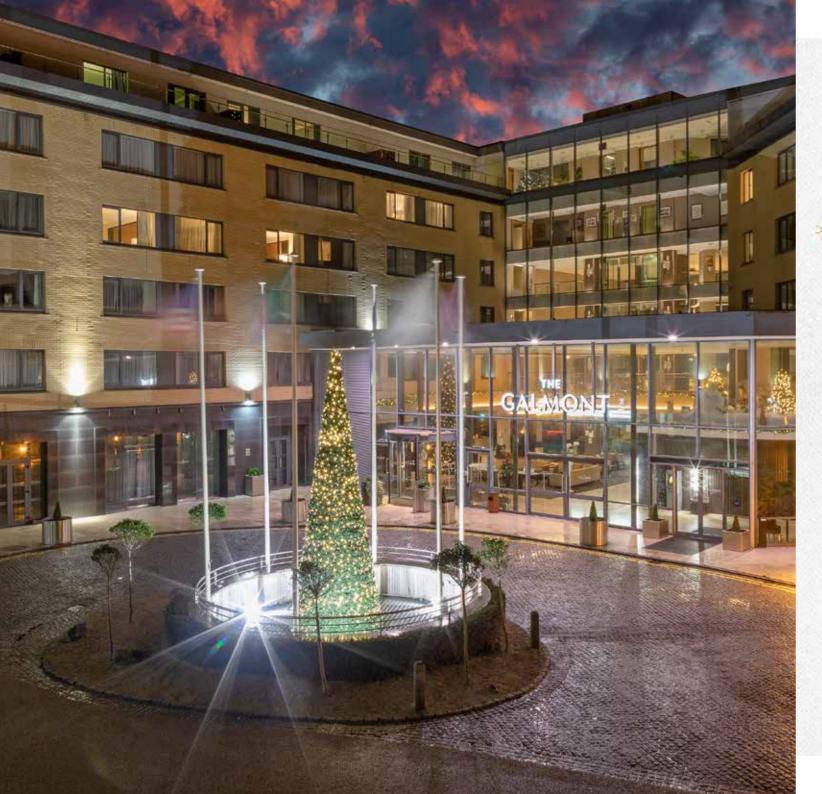
# GALMONT

HOTEL & SPA

# CHRISTMAS PARTY NIGHTS

2023







## INIS MÓR PARTY NIGHTS

Friday 1st December, Saturday 2nd December, Friday 8th December, Saturday 9th December, Friday 15th December and Saturday 16th December

A night with all the trimmings! Start your Christmas party with a Prosecco reception at 7.30pm, while enjoying a performance from our Seasonal Christmas Choir & Carol Singers. Mingle with your colleagues and Santa's helpers under the exquisitely decorated Christmas tree in the hotel foyer.

Savour a festive 4-course menu with fun party games hosted by MC Santa Claus. Dance the night away with our House Band Kif on the 1st December, The Conquerors on the 2nd, 8th, 9th, 15th & 16th December & DJ followed by a late bar and amazing spot prizes. A night that simply cannot be missed!

€73.00 P.P.

A wine list is available to choose from for an extra charge.

Pre-order available

#### PARTY ACCOMMODATION RATES

Special Christmas rates available. Bed & Breakfast, based on 2 people sharing and valid on festive party nights only.

## INIS MÓR PARTY NIGHTS MENU

#### **STARTER**

Atlantic Shrimp Salad, Shredded Cos, Marie Rose Sauce, Bacon Crumb, Sour Dough Crostini

or

Cream of Spiced Carrot Soup, Maple Reduction

#### MAIN COURSE

Glazed Breast of Irish Turkey & Baked Ham Dried Cranberry & Bacon Stuffing, Port Jus

Baked Fillet of Atlantic Salmon, Fennel & Dill Butter Sauce

Served with Creamed Potatoes, Honey Roasted Celeriac, Carrot Puree, Steamed Broccoli

#### **DESSERT**

**Trio of Desserts** - Sicilian Lemon Tart, Dark Chocolate Cheesecake, Raspberry Mousse, Cinnamon Scented Chantilly Cream

Dietary requirements can be catered for upon request

Finish with Tea or Coffee and Mince Pies











## VERANDA PRIVATE DINING

Choose the Veranda for your private Christmas party celebration, this venue boasts a dance floor and private bar suitable for 80 to 120 guests. Dinner is served at 7.30pm

#### STARTER

Atlantic Shrimp Salad, Shredded Cos, Marie Rose Sauce, Bacon Crumb, Sour Dough Crostini

Cream of Spiced Sweet Potato & Coconut Soup, Maple Reduction

Compressed Melon & Connemara Air Dried Ham, Organic Leaves,

Toasted Pine Nuts, Dried Cranberries, Blood Orange Vinaigrette

#### MAIN COURSE

Glazed Breast of Irish Turkey & Baked Ham with Dried Cranberry & Bacon Stuffing, Port Jus

Slow Roasted Short Rib of Irish Beef, Red Onion Jam, Horseradish Jus

Baked Fillet of Atlantic Salmon, Fennel & Dill Butter Sauce

Served with Creamed Potatoes, Honey Roasted Celeriac, Carrot Puree, Steamed Broccoli

Garryhinch Wood Organic Wild Mushroom, Papperdelle, Spinach Parmesan Butter, Hazelnuts

#### DESSERT

**Trio of Desserts** - Sicilian Lemon Tart, Dark Chocolate Cheesecake, Raspberry Mousse, Cinnamon Scented Chantilly Cream

Dietary requirements can be catered for upon request

Finish with Tea or Coffee and Mince Pies

€60.00 P.P.



Located on the 4th Floor with panoramic views over Lough Atalia.

This intimate venue boasts a private bar and caters for up to 80 guests. Dinner is served at 8.00pm

#### STARTER

Atlantic Shrimp Salad, Shredded Cos, Marie Rose Sauce, Bacon Crumb, Sour Dough Crostini

Cream of Spiced Sweet Potato & Coconut Soup, Maple Reduction

Compressed Melon & Connemara Air Dried Ham, Organic Leaves, Toasted Pine Nuts, Dried Cranberries, Blood Orange Vinaigrette

Middle Course Champagne Sorbet, Mulled Wine Syrup

#### MAIN COURSE

Glazed Breast of Irish Turkey & Baked Ham, Dried Cranberry & Bacon Stuffing, Port Jus Baked Fillet of Atlantic Salmon, Fennel & Dill Butter Sauce

Slow Roasted Short Rib of Irish Beef, Red Onion Jam, Horseradish Jus

Garryhinch Wood Organic Wild Mushroom, Papperdelle, Spinach Parmesan Butter, Hazelnuts

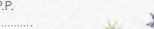
Served with Creamed Potatoes, Honey Roasted Celeriac, Carrot Puree, Steamed Broccoli

#### **DESSERT**

**Trio of Desserts** - Sicilian Lemon Tart, Dark Chocolate Cheesecake, Raspberry Mousse, Cinnamon Scented Chantilly Cream

Dietary requirements can be catered for upon request Finish with Tea or Coffee and Festive Mince Pies

€65.00 P.P.











## CHRISTMAS LUNCH IN MARINAS RESTAURANT



#### STARTER

Galmont Vol au Vent, Chestnut Mushroom, Braised Chicken, Leeks, Puff Pastry, Burnt Onion
Soup, Cream of Sweet Potato, Lemongrass & Coconut
Galway Goats Cheese Salad, Honey Glazed Carrots, Dried Cranberries, Toasted Almond, Sherry Vinaigrette
Galway Bay Chowder, Smoked Haddock, Prawns, Mussels, Clams

#### MAIN COURSE

#### Baked Turkey & Ham

Herb Stuffing, Port Jus, Brussels Sprouts

#### Baked Fillet of Atlantic Haddock

Pomme Fondant, Wilted Spinach, Sugar Snaps, Atlantic Mussel Bisque

#### Chicken Supreme

Grilled Cabbage, Glazed Carrots, Wild Mushroom Cream

#### Tagliatelle of Wild Mushrooms

Garlic & Thyme Cream, Black Kale, Hazelnuts, Parmesan

Finish with Tea or Coffee and Mince Pies

€30.00 P.P.

### DINNER IN MARINAS RESTAURANT

Available from 10th November to 23rd December. Served from 6.00pm to 9.00pm.

#### STARTER

Galway Bay Smoked Haddock Chowder served with Homemade Soda Bread
Galway Goats Cheese, Honey Glazed Carrots, Sunflower Seeds, Baby Spinach, Pedro Jimenez Dressing
Warm Thornhill Duck Salad, Pickled Apple, Baked Beetroot, Hazelnuts, Shallot, Soy & Honey Dressing
Soup of the Day served with Homemade Soda Bread

#### MAIN COURSE

Pappardelle Pasta, Garryhinch Wood Wild Mushrooms,
Roast Garlic & Thyme Cream, Hazelnuts, Parmesan

Grilled Atlantic Salmon, Steamed Spinach, Creamy Mash, Smoked Oyster Cream

Glazed Turkey & Limerick Ham, Bacon & Cranberry Stuffing,
Sautéed Brussel Sprouts, Mulled Wine Jus

Chuck & Brisket Beef Burger, Smoked Bacon, Dubliner Cheddar, Onion Ring, Skinny Fries

Roasted Short Rib of Irish Beef, Potato Gratin, Butter Braised Carrots, Red Onion Jam, Port Jus

Main Courses served with Roasted Potatoes

#### alli Coarses served with Roaste

#### DESSERT

Ginger Scented Crème Brulée, Rhubarb Compote, Almond Biscotti, Rhubarb Sorbet
Winter Berry & Apple Crumble, Nutmeg Scented Anglaise, Hazelnut Ice-cream
Chocolate & Kirsch Mousse, Cherries, Almond Sponge, Vanilla Ice-cream Chantilly Cream
"The Galmont" Knickerbocker Glory Lashing of ice-cream, Warm Caramel,
Whipped Cream, Sweet Cherries & Toasted Almonds

Finish with Tea or Coffee and Mince Pies

€45.00 P.P.







### AFTERNOON TEA

Whether it's a break from Christmas shopping or a festive celebration with friends and family, our afternoon tea adds an extra special touch to the season.

Served in the beautifully decorated Coopers Bar & Lounge, beside the open fire, our Executive Head Chef has given our deliciously stylish afternoon tea a merry twist, complemented by a specialty range of teas and coffees. For that extra air of celebration, add some bubbles with our Prosecco Afternoon Tea.

FESTIVE AFTERNOON TEA

€35.00 P.P.

PROSECCO AFTERNOON TEA

€39.00 P.P.

AVAILABLE THURSDAY TO SUNDAY 2.30PM - 5.00PM

Call: 091 538300 Email: dine@thegalmont.com



Great gifts, made to measure, and designed to please. Surprise your loved ones with a gift voucher this Christmas. Take your pick from indulgent spa treatments, sumptuous dining options or overnight stays, for the ultimate treat. Visit **thegalmont.com** for convenient and instant eGift Vouchers or call into us to purchase our beautifully presented Gift Vouchers.

GIFT VOUCHERS START FROM €50.00

#### IDEAS FOR THE PERFECT CHRISTMAS GIFT

You're making a list, you're checking it twice, The Galmont has the perfect present solution, with vouchers making the ideal Christmas gift for family and friends. A Galmont voucher can be bought for any amount, used by the lucky recipient to pay for all kinds of treats - from afternoon tea for two to solo pampering in spirit one spa, a romantic dinner in Marinas Restaurant or a night way.

#### HOTEL GIFT VOUCHERS

- Afternoon Tea for two
- Dinner for two in Marinas Restaurant
- Dinner for two in Marinas Restaurant with a bottle of house wine
- 1 night B&B with dinner for two guests
- 2 nights B&B with 1 dinner for two guests

#### SPIRIT ONE SPA GIFT VOUCHERS

- Luxury spa gift sets
- Elemis back massage
- Spirit one spa signature facial
- Lava shell relax full body massage
- Elemis Biotec Facial
- Energize Fitness & Leisure Memberships



## COME JOIN THE PARTY! THIS NEW YEAR'S EVE AT THE GALMONT

The Galmont is always at the heart of the city's social life during the best and most exciting times of the year. New Year's Eve celebrations begin with a prosecco reception at 6.00pm, followed by a 4-course meal in Marinas Restaurant at 7.00pm.

Take part in a 2023 Memory Quiz hosted by our MC, where you and your party will recall the best moments of 2023 with amazing spot prizes for the winning tables. Everyone wants to be at the centre of the action and this party is renowned for great craic and legendary fun with our House DJ.

After Dinner, Tick, Tock as the clock counts down to midnight, make your resolution, ring in 2024 in Coopers Bar & Lounge surrounded with family and friends while enjoying live entertainment.

#### **1 NIGHT NEW YEAR BREAK**

Includes 1 night Bed & Breakfast with dinner on New Year's Eve. Available 31st December.

From €247.50 P.P.S.

Terms and conditions apply.

#### 2 NIGHT NEW YEAR BREAK

Includes 2 nights Bed & Breakfast with dinner on New Year's Eve. Available 30th & 31st or 31st & 1st

From €387.50 P.P.S.

Terms and conditions apply.

