

# COMMUNION & CONFIRMATION CELEBRATIONS

## STARTER

### FEUILLETTE OF CHICKEN, LEEKS, AND MUSHROOMS

Chive velouté in a crisp pastry case and petit salad

### IRISH HOME CURED GRAVADLAX

Grated fresh horseradish, lemon mayonnaise.

### CAESAR SALAD WITH ROMAINE LEAVES

Rustic crouton, crispy streaky bacon and toasted pine nuts, buttermilk parmesan dressing

### GARDEN VEGETABLE SOUP

Rustic garlic croutons and herb oil

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## MAIN COURSE

### PRIME ROAST TOP RIB OF IRISH BEEF

with a red wine jus

### SEARED FILLET OF ATLANTIC SALMON,

seasonal greens and white wine and lemon cream

### PAN FRIED BREAST OF CHICKEN

with a pearl onion and smoked pancetta jus

### VEGAN RED SPLIT PEA DAHL

Sweet potato and spinach, Coriander and basmati rice

*Served with creamed potatoes & seasonal vegetables*

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## DESSERT

### CHOCOLATE & RASPBERRY MOUSSE

With a seasonal berry compote and ice cream

### SUMMER BERRY CHEESECAKE

With Raspberry coulis and ice cream

### APPLE & BLACKBERRY CRUMBLE

ice cream with sauce anglaise

### BANOFFEE

Served with chocolate sauce with ice cream

### FRESHLY BREWED TEA AND COFFEE