

COMMUNION & CONFIRMATION MENU

STARTER

FEUILLETTE OF CHICKEN, LEEKS, AND MUSHROOMS (G, D, SY, CY, SP)
Chive velouté in a crisp pastry case and petit salad

CAESAR SALAD WITH ROMAINE LEAVES (G, D, SY, CY, EG, SP)
Rustic crouton, crispy streaky bacon and toasted pine nuts, buttermilk parmesan dressing

DEEP FRIED GARLIC PORTOBELLA MUSHROOMS (G, D, SY, CY, EG, SP)
Tossed in garlic butter with mixed leaves & roast garlic aioli

GARDEN VEGETABLE SOUP (G, D, SY, CY, SP)
Chive velouté in a crisp pastry case and petit salad

MAIN COURSE

PRIME ROAST TOP RIB OF IRISH BEEF (G, D, SY, CY, SP, MD)
Yorkshire pudding & red wine jus

SEARED FILLET OF ATLANTIC HAKE (D, SY, CY, S, SP, FH)
Seasonal greens and white wine and lemon cream

PAN FRIED BREAST OF CHICKEN (G, D, SY, CY, SP)
With a pearl onion and smoked pancetta jus

VEGAN RED SPLIT PEA DAHL (SY, CY, SP)
Butternut, spinach, Coriander and basmati rice

Served with creamed potatoes & seasonal vegetables

DESSERT

CHOCOLATE & RASPBERRY MOUSSE (G, EG, SY, D)
With a seasonal berry compote and ice cream

BERRY CHEESECAKE (G, EG, SY, D)
With Raspberry coulis and ice cream

APPLE & BLACKBERRY CRUMBLE (G, EG, SY, D)
Ice cream with sauce anglaise

BANOFFEE (G, SY, D)
Served with chocolate sauce

Freshly brewed Tea & Coffee

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.

Adults €32.95 pp, Children under 12 €14.95 pp and the VIP eats for free!