

COMMUNION & CONFIRMATION CELEBRATIONS

STARTER

HOMEMADE SOUP OF THE DAY (G, D, SY, CY)

With herb crouton garnish

CHICKEN & MUSHROOM VOL AU VENT (D, G, SY, CY, SP)

Tender chicken & mushroom velouté in a crisp puff pastry case

CLASSIC CAESAR SALAD (G, D, SY, SP, EG, MD)

Smoked pancetta, focaccia croutons, baby gem and our homemade Caesar dressing

GOLDEN WICKLOW BRIE (G,-wheat,EG,SY,D,SP)

On cranberries and roasted pepper coulis, winter slaw and crusty mini baguette

SEAFOOD CHOWDER (G, D, FH, SY, MD)

Salmon, cod, smoked haddock, hake & diced veg in a white cream sauce

MAIN COURSE

ROAST CROWN OF TURKEY AND HONEY ROAST HAM (G, D, SY, CY, SP, MD)

Fresh herb stuffing and a red wine jus

PRIME ROAST RIB OF IRISH BEEF (G, D, SY, CY, SP, MD)

Yorkshire pudding & red wine jus

PAN FRIED FILLET OF ATLANTIC HAKE (FH, D, SY, CY)

Seared greens & chardonnay cream

ROAST CHICKEN BREAST (D, SY, CY, SP)

Pearl onion & smoked bacon jus

VEGAN RED SPLIT PEA DAHL (SY, CY, SP)

Sweet potato and spinach, Coriander and basmati rice

DESSERT

CARAMEL & PECAN NUT BROWNIE (G-wheat, EG, D, TN-peacan&hazelnut)

Covered in toffee sauce and hazelnut ice cream

SICILIAN LEMON CAKE (G-wheat, SY) – Vegan

With raspberry sorbet and freeze-dried raspberry crumbs

SELECTION OF BOULABAN ICE CREAM

(G-wheat&barley, EG, SY, D, TN-various)

Please ask your server

APPLE & BERRY CRUMBLE (G-wheat, oat, EG, SY, D, SP)

Highbank treacle dressing, vanilla ice cream

CARPACCIO OF PINEAPPLE (G-wheat, D, TN-hazelnut) – Vegan optional

With chilli sweetness and salted caramel ice cream

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.