

COMMUNION / CONFIRMATION MENU

€23.95 per Adult for 2x Courses €26.95 per Adult for 3x Courses

APPETIZERS

Cream of Vegetable Soup 1,7,9,11* served with crusty roll

Chicken & Mushroom Vol au Vent 1,7,9

puff pastry shells filled with diced chicken and mushrooms in a creamy white wine sauce

Crispy Fried Brie Bon Bons 1,3,7,13

cranberry and orange compote, pear, baby leaf & pomegranate salad

Crispy Chicken Wings 3,7

tossed in a sweet chilli sauce, with garlic mayonnaise

MAIN COURSES

Roast Rib of Irish Beef 1,7,9,13

served with gravy and horseradish sauce

Traditional Roast Turkey with Honey Baked Ham 1,7,9,13

served with herb stuffing, gravy and cranberry sauce

Pan Fried Fillet of Chicken 1,7,9

served with a smoked bacon and mushroom sauce

Wild Mushroom, Pea & Parmesan 1,7

pappardelle pasta, wild mushrooms & peas in a creamy parmesan sauce

Fillet of Hake 4,7,9

with a lemon butter sauce

All Main Courses served with a mélange of Market Vegetables & Potatoes.

DESSERTS

Warm Homemade Apple Pie 1,7,3

Hot Chocolate Fudge Cake 1,7

Cheesecake of the Day 1,3,5,7,14

Freshly Brewed Tea or Coffee⁷

CHILDREN'S MENU

2x Courses €8.50 3x Courses €12.50

Soup of The Day 1,7,9,11 served with crusty bread roll

or

Cheesy Garlic Bread 1,7

Beef Burger &Chips 1

Chicken Goujons & Chips 1,3

Sausages & Chips 1

Battered Fish & Chips 1,3,7

Kid's Roast 1,7,9,13 served with chips, mashed

Pappardelle Pasta 1,3 with homemade Tomato Sauce

potatoes & market vegetables

Jelly & Ice-Cream 1,7

ALLERGENS

1 – Gluten, 2 – Crustacean, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya, 7-Milk, 8-Mollucs, 9-Celery, 10-Mustard 11-Seasame, 12-Lupin, 13- Sulphur, 14-Nuts



Please inform a member of staff if you have any allergen requests. We strive to create allergy free meals when requested, but this cannot be guaranteed due to potential of trace allergens in the working environment & supplied ingredients.

Patrons are encouraged to consider this information in the light of their own individual requirements.