



Communion & Confirmation Sample Menu 2020

€27.00 per adult

SOUP & APPETIZERS

Homemade Winter Vegetables Soup
With Crispy Garlic Croutons | Chives Cream

Duo of Cantaloupe and Gala Melons
With Mixed Wild Berry Compote

Chicken Liver Parfait
With Glazed Port Wine | Red Current Jelly | Balsamic Melba Toast

Warm Sundried Tomatoes, Caramelized Onion and Goat Cheese Tart
With Garden Greens and Balsamic Drizzle & Pesto

MAIN COURSES

Thyme & Rosemary Marinated Prime Roast Sirloin of Irish Beef
With Dauphinoise Potatoes | Red Wine Natural Gravy

Confit of Hake
With Sautéed Asparagus | Lemon | Saffron & Fresh Turmeric Emulsion

Caprese Filled Chicken Breast
With Fresh Mozzarella & Sundried Tomatoes | Basil | Chorizo Cream Sauce

Indian Mixed Vegetables Curry
With Whole Spiced Basmati Pulao Rice | Garlic & Coriander Naan Bread | Mango Chutney

DESSERTS

Chefs Selection of Desserts Plate
Raspberry Sponge Cake | Chocolate Mousse | Baileys Cheesecake

Freshly Brewed Tea or Coffee

Should you have any dietary requirements please inform any member of our team who will be delighted to assist in adapting a dish for you.

Communion Children's Menu 2020

€16.00 per child

SOUP

Homemade Winter Vegetables Soup
With Crispy Garlic Croutons | Chives Cream

Garlic Cheese Bread
With Mix Salad & Baby Tomatoes

Melon Plate
With Wild Berry Compote & Mint

MAIN COURSES

Half Roast Beef with Mash Potatoes and Gravy

Crunchy Chicken Nuggets with Chips

Fish Goujons
Fresh Breaded Cod Pieces with Hand Cut Chip

Pasta Penne
With Tomato Cream Sauce with Parmesan Cheese

Pork Sausages
With House Chips

DESSERTS

Strawberry Jelly & Vanilla Ice Cream

Warm Chocolate Brownie
with Vanilla Beans Ice Cream

Trio of Ice-cream
Vanilla | Strawberry | Chocolate | Waffle Basket

Half Portions of Adults Main Dishes Also Available for Children's Menu