

Lunch €32 - 2 Courses €36 - 3 Courses & Tea/Coffee

Communion / Confirmation Lunch Sample Menu 2024

This menu is a sample and is subject to change.

To Begin...

Root Vegetable Soup Served with Fresh Herbs and Croutons

Classic Caesar Salad

Crisp Romaine Lettuce, Croutons, Crispy Streaky Bacon, Parmesan Flakes and Caesar Dressing

Asian Duck Spring Roll

With Sweet Chilli Dressing

Chicken and Mushroom Vol au Vent Puff Pastry Cup, Herb Oil

The Main Event...

Pan Fried Supreme of Chicken With Smoked Bacon, Baby Onion and Rosemary Sauce

Roast Stuffed Turkey and Ham, With Herb and Onion Stuffing, Rich Roast Gravy

Roast Feather Blade of Beef Yorkshire Pudding, Champ Mash. Roast Herb and Red Wine Gravy

Oven Baked Fillet of HakeWith White Wine and Dill Cream Sauce

Wild Mushroom Risotto With Dressed Rocket and Parmesan

All our main courses are served with fresh market vegetables and potatoes

The Sweet Finale...

Chef's Dessert Plate
A Trio of Desserts from our Pastry Chef

Freshly Brewed Tea or Filtered Coffee included

