

Communion Lunch Menu 2019

To Begin:

Asian Duck Spring Roll, Garden Leaves & Oriental Dressing

Chicken Caesar Salad, Romaine Lettuce, Herb Croutons, Parmesan Cheese,
Anchovy Dressing & Pesto Croute

Seasonal Melon Plate of Water, Honeydew & Cantaloupe Melon,
Mixed Berry & Vanilla Compote

Homemade Cream of Vegetable Soup, Fresh Herbs & Croutons

The Main Event:

24-Hour Slow Roasted Top Rib of Irish Beef, Champ Mash, Yorkshire Pudding,
Roast Shallot & Red Wine Jus

Roast Loin of Irish Pork with Cider Jus & Apple Purée

Wild Mushroom Risotto, Fresh Rocket, Pesto & Parmesan Shavings

Baked Herb Crusted Fillet of Hake, Pesto & Roast Cherry Tomatoes
with a White Wine & Chive Cream

Supreme of Chicken with Herb & Black Pudding Stuffing, Wholegrain Mustard Jus

Accompanied by a Selection of Fresh Market Vegetables & Potatoes

The Sweet Finale:

Chef's Dessert Plate – a trio of seasonal desserts from our Chef

Freshly Filtered Tea or Coffee

Please inform Staff of any food Allergies or Special Requests.
The Tower Hotel is pleased to support local and national food suppliers.

For Enquiries and Bookings, please contact:

T. (051) 862 300 - dial option 2 for Events

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