

**Communion & Confirmation** 

Dinner €48 - 3 Courses €40 - 2 Courses & Tea/Coffee

# Dinner Sample Menu 2026

This menu is a sample and is subject to change. Dinner bookings are available from 5.30pm to 8.30pm arrival times.

# 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

#### Hobsons's Breaded Potato Cake

With Smoked Bacon and Spring Onion topped with Homemade Guacamole

> Goats Cheese Focaccia with Herb and Basil Oil

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 Feather Blade of Beef

Yorkshire Pudding, Champ Mash. Roast Herb and Red Wine Gravy €3 supplement

### **8oz Ribeye Steak**

Served with Mushroom, Onion Rings, Garlic butter or Creamy Pepper sauce ( €8 Supplement)

### Oven Baked Fillet of Fish of the Day With White Wine and Dill Cream Sauce

## Spinach and Ricotta Tortellini

With a Creamy Tomato and Tarragon Sauce with French Ratatouille

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

We have a full Kids Menu available for younger guests attending.

