

Communion Menu 2023
PRIVATE ROOM – MINIMUM 20 ADULTS



Starters

Cream Of Tomato & Basil Soup
Chive Crème Fraiche (7)

Tempura Battered Tiger Prawns
Tossed in Garlic with Mixed Leaf Salad & Brandy Maire Rose Sauce (4,6,9,10)

Cajun Chicken Salad
Mixed Baby Leaf, Julienne of Peppers, Carrots,
Sundried Tomato with Garlic & Herb Dressing

Main Courses

Thyme & Garlic Infused Roasted Sirloin of Hereford Beef (4,7)
Yorkshire Pudding, Soft Mash, Pressed Potato,
Roast Carrots, Parsnips & Jus

Baked Fillet of Fresh Hake
Sautéed Baby Potato, French Beans, Sundried Tomato & Peppered Racket (9,7)

Roast Supreme of Chicken
Butter Whipped Potatoes, Roasted Parsnip,
Rosemary & Wild Mushroom Cream Sauce (7)

Spinach & Ricotta Tortellini
Basil Cream Sauce & Parmesan Cheese (4,7)

Desserts

Rustic Apple Flan
Layered with Berry Compote, Fresh Cream & Crème Anglaise (4,7)

Dark Chocolate Brownie
Hot Chocolate Sauce & Vanilla Ice Cream (4,7)

Fresh Strawberry Meringue Nest
Chantilly Cream & Fruits of The Forest Puree (7)

Tea/ Coffee

€45.00 per Adult
€18.50 per Child

Prices listed may be subject to change without prior notice.

