



**TALBOT HOTEL**  
STILLORGAN

# Communion Menu 2024

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**  
Yorkshire Pudding, Soft Mash, Pressed Potato, Roast Carrots, Parsnips & Jus (4, 7)

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

**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

**€49.00 per Adult**  
**€20.00 per Child**

*Prices listed may be subject to change without prior notice.*

*1. Peanuts, 2. Tree nuts, 3. Sesame, 4. Wheat, 5. Lupin, 6. Eggs, 7. Milk, 8. Soya,  
9. Fish, 10. Crustaceans (Crab, Mussels, Scallops), 11. Molluscs (Oysters, Mussels, Scallops),  
12. Celery, 13. Mustard, 14. Sulphites (Preservative).*

