

Restaurant Communion Menu 2024

Starters

Cream Of Tomato & Basil Soup

Chive Crème Fraiche (7)

Tiger Prawns Wrapped in Filo

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 Cajun Style Salmon Fillet

Rocket, Chorizo & Orzo Pasta Salad with Red Pepper Sauce (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

€42.00 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).*

