

## *First Holy Communion and Confirmation Lunch Menu*

*€39.50 per adult/€20.00 per child*

*Please choose one item per course*

Freshly Prepared Homemade Soup of the Day (1A,6,7,9,12)

Deep Fried Wicklow Brie with a Tomato & Chilli Relish (1A,3,6,7,12)

Chicken & Duck Liver Pâté served with Red Onion Marmalade and Ciabatta Croutons  
(1A,6,7,9,10,12)

Smoked Salmon & Boston Prawn Cocktail topped with Shredded Lettuce & a  
Marie Rose Sauce (2,3,4,7,9,10)

Golden Baked Puff Pastry Case filled with a Chicken & Mushroom Sauce (1A,3,6,7,9,12)



Slow Roasted Topside of Irish Beef with Champ Potato & a Pan Roast Gravy (1A,6,7,9,12)

Pan Fried Fillet of Hake served with a Green Lentil, Spinach & Cherry Tomato Ragout (4,6,7,9,12)

Free Range Chicken Fillet stuffed with Goat's Cheese, Sundried Tomato, wrapped in Serrano Ham  
& finished with a Tomato Cream Sauce (1A,3,7,9,12)

8oz Irish Striploin Steak served with Portobello Mushroom and a Black Peppercorn Sauce (**€6.00  
Supplement**) (1A,6,7,9,12)

Crispy Belly of Pork with Savoury Cabbage finished in a Mustard Sauce (1A,7,9,10,12)

Butternut Squash, Garden Pea & Mushroom Risotto topped with Parmesan Shavings & an Herb  
Oil (6,7,9,12)

*All Main Courses served with a selection of Fresh Vegetables and Potatoes*



Cheesecake of the Day drizzled with a Raspberry Coulis & Fresh Cream (1A,3,6,7,12)

Seasonal Fruit Pavlova with a Berry Compote (3,7,12)

Homemade Sticky Toffee Pudding drizzled with Jameson's Caramel Sauce (1A,3,7,12)

Chocolate Brownie with Vanilla Ice Cream (1A,3,7,12)



Freshly Brewed Tea or Coffee

*Allergens: 1A: Gluten (Wheat), 1B: Gluten (Barley), 1C: Gluten (Rye), 1D: Gluten (Oats), 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts,  
6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard, 11: Sesame Seeds, 12: Sulphur Dioxide, 13: Lupin, 14: Molluscs.*

*Please check with your waiter/waitress for allergen details. Many of our dishes can be tailored for specific allergen  
requirements, so please do not hesitate to ask.*