



First Holy Communion and Confirmation Lunch Menu

€39.50 per adult/€19.95 per child

Please choose one item per course

Freshly Prepared Soup of the Day served with a Crispy Bread Roll (1A,6,7,9,12)

Baked Goat's Cheese in Filo with Sweet Tomato Relish, Rocket Leaf & Toasted Walnuts (1A,6,7,8,9,12)

Chicken, Mushroom & Leek Bouchee served in Vol Au Vont Cases (1A,6,7,9,10,12)

Smoked Salmon, Spiced Prawns and Potato Salad served with a Honey Mustard & Tomato Salsa (2,4,6,7,9,10,12)



Braised Feather Blade Steak served with Creamed Mash, Crispy Onions & a Beef Jus (1A,6,7,9,12)

Roast Turkey & Baked Limerick Ham with Pork Sausage Stuffing finished with a Pan Roast Gravy (1A,6,7,9,10,12)

Baked Fillet of Haddock with Baby Ratatouille & finished with a Dill Oil (1A,4,6,7,9,12)

Grilled Supreme of Chicken served with Champ Potato & a Wild Mushroom Sauce (1A,6,7,9,12)

Butternut & Green Lentil Curry served with Rice Pilaf & Naan Bread (1A,6,7,8,9,12)

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



Chef's Homemade Apple Pie served with Vanilla Ice Cream (1A,3,6,7)

Fresh Fruit Pavlova with a Mixed Berry Compote (3,6,7,8)

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

Traditional Sherry Trifle (1A,3,6,7,12)



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.

