

# Communion / Confirmation Menu

### Starter

Chef's Homemade Soup of the Day Served with Freshly Baked Bread Roll (1,7,9)

Chicken & Mushroom Vol Au Vent In a Crisp Puff Pastry Case (1,3,7,9,12)

Traditional Caesar Salad
Served with Cos Lettuce, Bacon Bits, Crispy Croutons & House Dressing
(1,3,4,7,10)

### **Main Course**

Roast Farmyard Turkey & Baked Honey Glazed Ham Served with Sage & Onion Stuffing Served with Cranberry Sauce (1,7)

Irish Atlantic Salmon
Served with Citrus Beurre Blanc
(4, 7,9,12)

Southern Fried Breast of Chicken Served with a Cracked Black Peppercorn Sauce (1,3,7,8,13)

All Main Courses are served with Market Fresh Vegetables & Potatoes (7)

#### **Desserts**

Chefs Medley of Desserts

3 Course
Adults €30.00
Kids (under 12) €15.00
2 Course
Adults €27.00
Add Cake Cutting - €1.50 per person

1: Cereals Containing Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soyabean 7: Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame 12: Sulphur Dioxide 13: Lupin 14: Molluscs



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### **Main Course**

Goujons and Chips (1,3,4,7)

Or

Sausages and chips (1,7,10,12)

Or

Burger and Chips (1,7)

Or

½ Portion of the main meal (1,7)

## **Desserts**

Selection of Ice Cream (7)