



## **First Holy Communion and Confirmation Lunch Menu**

**€39.50 per adult/€20.00 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 Pear Apple Chutney, 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)

Beetroot Cured Salmon served with Mango Chilli Salsa (2,4,6,7,9,10,12)

Duck Spring Roll with Sweet Chilli Sauce (1A,3,6,7,8)



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 Salmon with Baby Ratatouille & finished with a Lemon & Dill Sauce (1A,4,6,7,9,12)

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

Wild Mushroom & Spinach Fettucine Pasta (1A,3,6,7,10)

*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)

Classic Italian Tiramisu (1A,3,6,7,8)



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.*