

Sample Communion & Confirmation Menu

Starters

Classic Caesar Salad

Crispy Cos Lettuce | Bacon Lardons | Herb Croutons | Parmesan & Caesar Dressing (1,3,6,7,9,10,12)

Oak-Smoked Irish Salmon

Lemon Dressed Salad Leaves | Capers | Homemade Treacle Bread (1,3,4,7,9,10,14)

Duo of Chilled Seasonal Melon

Strawberries & Mixed Berry Coulis

Chicken & Mushroom Vol au Vent

Creamy White Wine Sauce | Onion & Leek Fricassee (1,3,6,7,9,10,12)

Cream of Vegetable Soup

Oven Baked Herb Croutons | Parsley Oil (1,3,6,7,9)

Main Courses

Slow Roast Prime Irish Beef

Horseradish Whipped Potato | Yorkshire Pudding | Red Wine & Thyme Gravy (1,3,7,9,12)

Slow Roasted Loin of Irish Pork

Apple & Sausage Meat Croquette | Garlic Creamed Potato | Kilbeggan Whiskey Sauce (1,3,6,7,9,12)

Baked Fillet of Wild Atlantic Hake

Sun Dried Tomato | Crushed Potato | Dill & Lemon Velouté (4,6,7,9,12,14)

Roast Supreme of Irish Chicken

Caramelised Onion Mashed Potato | Mushroom & Pancetta Sauce (6,7,9,12)

Boilie Goats Cheese Tart

Ratatouille Vegetable | Basil Pesto (1,3,6,7,9,12)

Desserts

Warm Apple & Cinnamon Crumble

Classic Custard Sauce | Vanilla Ice Cream (1,3,6,7)

Cream Filled Profiteroles

Milk Chocolate Sauce | Crème Anglaise (1,3,6,7)

Strawberry Cheesecake

Strawberry Coulis | Lime Tuile (1,3,6,7)

Mixed Forest Berry Meringue

Chantilly Cream | Raspberry Coulis (3,7)

Selection of Ice Cream

Wafer Basket | Duo of Fruit Coulis | Chantilly cream (1,3,6,7)

Freshly Brewed Tea or Coffee

Allergen Index

1. Cereals Containing Gluten | 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