



## COMMUNIONS & CONFIRMATIONS MENU 2026

### STARTERS

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**LEEK AND POTATO SOUP**

soda bread, Irish butter

**BLUEBELL FALLS GOATS CHEESE**

toasted sesame seed, beetroot, red onion, dressed rocket

**HAM HOCK TERRINE**

apple and raisin chutney, mixed leaves

**PANKO CRUMBED MOZZARELLA STICKS**

pumpkin seeds, house salad, sweet chilli and tomato relish

**CHICKEN CEASAR SALAD**

chicken, baby cos, crispy bacon, parmesan shavings, ciabatta croutons, Caesar dressing

### MAINS

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**FEATHERBLADE OF BEEF**

red onion marmalade, natural jus

**BAKED COD FILLET**

salsa verde

**HALF ROAST ROTISSERIE CHICKEN**

pancetta herb stuffing, jus

**ROAST LEG OF SLANEY VALLEY LAMB**

red currant jus

**RISOTTO (V)**

wild mushrooms, parmesan shavings, crème fraiche

All our beef is 100% of Irish origin

Allergen Index: 1.Crustacean 2.Molluscs 3.Fish 4.Peanuts 5.Nuts 6.Cereal containing gluten 7.Milk/milk product 8.Soya  
9.Sulphur Dioxide 10.Sesame Seeds 11.Egg 12.Celery & Celeriac 13.Mustard 14.Lupin



## DESSERT

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### **VANILLA BEAN CHEESECAKE**

citrus ice cream, fruit coulis

### **APPLE CRUMBLE**

oats, anglaise sauce

### **GLENFIELD FARM ICE CREAMS**

butter biscuit sand

### **LEMON CURD TART**

fresh berries, cream

**3 COURSES @€33 per person** (starter or dessert with main course, tea/coffee)

**4 COURSES @ €40 per person** (starter, main course, dessert, tea / coffee)

**(Menu is subject to seasonal product changes)**

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