



COMMUNIONS & CONFIRMATIONS MENU 2026

STARTERS

LEEK AND POTATO SOUP

soda bread, Irish butter
(11 wheat)

BLUEBELL FALLS GOATS CHEESE

toasted sesame seed, beetroot, red onion, dressed rocket
(7,8,9,13)

HAM HOCK TERRINE

apple and raisin chutney, mixed leaves
(9)

PANKO CRUMBED MOZZARELLA STICKS

pumpkin seeds, house salad, sweet chilli and tomato relish
(7,8,9,13)

CHICKEN CEASAR SALAD

chicken, baby cos, crispy bacon, parmesan shavings, ciabatta croutons, Caesar dressing
(1,2,9,11 wheat)

MAINS

FEATHERBLADE OF BEEF

red onion marmalade, natural jus
(2,9)

BAKED COD FILLET

salsa verde
(5,9,11 wheat 13)

HALF ROAST ROTISSERIE CHICKEN

pancetta herb stuffing, jus
(2,8,9,13)

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



ROAST LEG OF SLANEY VALLEY LAMB

red currant jus
(2,8,9)

RISOTTO (V)

wild mushrooms, parmesan shavings, crème fraîche
(2,9)

DESSERT

VANILLA BEAN CHEESECAKE

citrus ice cream, fruit coulis
(1,2,9)

APPLE CRUMBLE

oats, anglaise sauce
(1,2,9,11 oats)

GLENFIELD FARM ICE CREAMS

butter biscuit sand
(1,2,9,11 wheat)

LEMON CURD TART

fresh berries, cream
(1,2,9)

Tea/Coffee

2 Course €33 | 3 Course €40

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