



COMMUNION/CONFIRMATION MENU

LEEK AND POTATO SOUP

soda bread, Irish butter

(6 WHEAT,7,9,12)

BLUEBELL FALLS GOATS CHEESE

baked goats cheese, beetroot, bell peppers, mix leaves, balsamic reduction

(7,8,9,11,13)

SMOKED SALMON PARCEL

shrimps, soft cheese, baby gem, rocket leaves, dill oil

(1 PRAWN,3 SALMON,7,8)

BEEF CROQUETTE

sweet potato puree, red onion marmalade, herb oil

(6 WHEAT,7,8,9,11)

CHICKEN CEASAR SALAD

cajun chicken, baby gem, crispy bacon, parmesan cheese, ciabatta croutons, caesar dressing

(3 ANCHOVIES,6 WHEAT,7,8,9,11,13)



FEATHERBLADE OF BEEF

red onion marmalade, natural jus

(7,12,13)

BAKED COD FILLET

salsa verde

(3 COD,7,8,9)

HALF ROAST ROTISSERIE CHICKEN

pancetta herb stuffing, jus

(7,8,9,12)

ROAST LEG OF SLANEY VALLEY LAMB

red currant jus

(7,8,9,12)

RISOTTO (V)

wild mushrooms, parmesan shavings, crème fraiche

(7,8)



VANILLA BEAN CHEESECAKE

citrus ice cream, fruit coulis

(6 WHEAT,7,8,9,11)

APPLE CRUMBLE

oats, anglaise sauce

(6 WHEAT, OATS,7,9,11)

GLENFIELD FARM ICE CREAMS

butter biscuit sand

(6 WHEAT,7,8)

LEMON CURD TART

fresh berries, cream

(6 WHEAT,7,8,9,11)

TEA/COFFEE

3 COURSE €37

(Starter, main course dessert, tea/coffee)

ALLERGEN INDEX:

1.CRUSTACEAN 2.MOLLUSCS 3.FISH 4.PEANUTS 5.NUTS 6.CEREAL CONTAINING GLUTEN 7.MILK/MILK PRODUCT
8.SOYA 9.SULPHUR DIOXYDE 10.SESAME SEEDS 11.EGG 12.CELERY & CELERIAC 13.MUSTARD 14 LUPIN