

2024 COMMUNION/CONFIRMATION MENU

€37.00

HOMEMADE SOUP OF THE DAY served with Farmhouse Brown Bread (1,2,7)

CHICKEN & WILD MUSHROOM VOL AU VENT(2,4,7,14) CRISP CHICKEN WINGS YOUR WAY With A Choice Of House Hot Sauce (7), JD Honey BBQ (5,14), or Soy & Sesame (12,13), Celery Spears and a Ranch Dip(4,7,9)

GOLDEN FRIED PANKO MUSHROOMS with Roasted Garlic Aioli (2,4,7)

WILD RICE NUT LOAF- spiced tomato relish, sweet potato crisps (1,9,10)

CLASSIC CAESAR SALAD with Torn Romaine Leaves, Garlic Croutons, Finely Grated Parmesan and Crisp Smoked Bacon and Light Caesar Dressing(2,4,5,7,9)

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ROAST STUFFED TURKEY AND HAM with Sage and Onion Stuffing and Cranberry Sauce, Served with a Melange of Fresh Market Vegetables & Mash Potatoes(2,4,7,14)

ROAST SIRLOIN OF BEEF with Cracked Pepper and Herb Crust and Yorkshire Pudding, Served with a Melange of Fresh Market Vegetables & Mash Potatoes(2,4,7,14)

BAKED BREAST SUPREME OF CHICKEN with Creamed Potato, Long Stem Broccoli, Baby Carrots & a Wild Mushroom Sauce (7,14)

PENNE ARRABIATA Fresh Chilli & Garlic & Olive Oil Tomato Sauce with Fresh Torn Basil (Add Chicken €2.50 or Add Prawns (3) €4.00) (2,4,14)

PAN FRIED SALMON with Grilled Asparagus, Duchess Potato, Lemon Beurre Blanc Sauce (4,5,7)

SLOW BRAISED LAMB SHANK with Champ Mash, Melange of Fresh Market Vegetables, Red Wine Rosemary Jus (1,7,9,14)

HOMEMADE APPLE PIE with Creme Anglaise, Vanilla Ice Cream (2,4,7,10,13) CHEFS CHOCOLATE BROWNIE SUNDAE with Vanilla Ice Cream, Chocolate & Toffee Sauce, Candied Nuts (2,4,7,10,13)

CHEESECAKE OF THE DAY with Freshly Whipped Cream (Check Allergens with Server) **PROFITEROLES** Cream Filled with Chocolate Sauce & Chocolate Shavings(2,4,7)

FRESHLY BREWED BEWLEYS TEA OR COFFEE

Allergens: 1.Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc,
9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide (Sulphites)
"All meats are guaranteed Irish" V = Vegetarian, VG = Vegan