

COMMUNION/ CONFIRMATION MENU 2017

CREAMED CELERIAC & GRANNY SMITH SOUP, WATERCRESS (V)

PRESSING OF BRAISED HAM, PIG'S CHEEK BONBON & PICCALILLI CREAM

**SMOKED MACKEREL & CRÈME FRAICHE MOUSSE, LEMON MARMALADE,
TOASTED SOUR DOUGH**



**ROAST SIRLOIN OF BEEF, BUTTER ROAST POTATO, YORKSHIRE PUDDING, GLAZED PARSNIP,
FINE BEANS, RED WINE GRAVY**

**SUPREME OF CHICKEN, BRAISED POTATO, WILD MUSHROOM, PANCETTA, BABY ONION,
CAFÉ AU LAIT SAUCE**

WICKLOW CHEDDAR SOUFFLÉ, CELERY SALSA, CREAMED SPINACH (V)

FILLET OF HAKE, PURPLE SPROUTING BROCCOLI, TOASTED ALMOND, CHIVE CREAM



WARM CHOCOLATE TART, JAFFA CAKE ICE CREAM

RHUBARB & GINGER TRIFLE

NATURAL ICE CREAM, HONEYCOMB, RASPBERRY PURÉE

€29.95 PER PERSON



for Culinary Excellence

2016 - 2017

Guests with any Food Allergies, Please ask a Member of Staff to Help you with your Choice