



SEAFIELD

HOTEL & SPA RESORT

COMMUNION / CONFIRMATION MENU 2020

FRESH HOMEMADE SOUP OF THE DAY, SERVED WITH BROWN BREAD (V)

HAM TERRINE, CELERIAC REMOULADE, GRANNY SMITH & CIDER PUREE,
WHITE PUDDING CRUMBS

PICKLED MACKEREL, PATE, MARINATED CUCUMBER, TOMATO GEL, TOASTED SOURDOUGH



TOP SIDE OF IRISH BEEF, ROAST POTATO, CABBAGE, RED WINE GRAVY

OVEN COOKED SUPREME OF CHICKEN, BRAISED LEEK, PANCETTA,
BABY ONION, MUSHROOM CREAM SAUCE

PAN SEARED FILLET OF KILMORE QUAY HAKE, FENNEL, TOMATO CORIANDER SALSA

ALL SERVED WITH GRATIN POTATOES & SEASONAL VEGETABLES



DOUBLE CHOCOLATE BROWNIE, VANILLA ICE CREAM

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE

NATURAL ICE CREAM, HONEYCOMB, RASPBERRY PURÉE



FRESHLY BREWED TEA OR COFFEE

€32.95 PER PERSON



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



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HOTEL & SPA RESORT

COMMUNION / CONFIRMATION MENU 2020

KIDS MENU

FRESH HOMEMADE SOUP OF THE DAY, SERVED WITH BROWN BREAD **(V)**

MELON AND FRUIT, FRESH SLICES OF MELON SERVED WITH SEASONAL BERRIES



CHICKEN GOUJONS, TWICE COOKED CHIPS, BBQ SAUCE

BUTTERED PASTA, FRESHLY MADE TOMATO SAUCE

TOP SIDE OF IRISH BEEF, BUTTER ROAST POTATO, GRAVY



GLENOWN NATURAL ICE CREAM, RASPBERRY PURÉE



€15.95 PER CHILD

**COMMUNION / CONFIRMATION CHILD
WITH OUR COMPLIMENTS**



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