



SEAFIELD

HOTEL & SPA RESORT

SAMPLE COMMUNIONS/ CONFIRMATIONS LUNCH MENU

O' NEIL'S PORK TERRINE, PICCALILLI SLAW, HONEY & CLOVE GLAZE 3, 10, 11

SMOKED HADDOCK, PEA CROQUETTE, CONFIT TOMATO, MANGO & CORIANDER 3, 6, 7, 14

FRESH HOMEMADE SOUP OF THE DAY, CROUTONS (V)

SLOW ROASTED TOP SIDE OF IRISH BEEF, BRAISED CABBAGE, RED WINE GRAVY 4

OVEN COOKED SUPREME OF CHICKEN, RATATOUILLE, MUSHROOM CREAM SAUCE 6

PAN SEARED FILLET OF KILMORE QUAY HAKE, FENNEL PUREE, POMEGRANATE, SALSA VERDE 7

RISOTTO MILANESE, GARLIC BROCCOLI, CHIMICHURRI, ALMOND FLAKES (VE)

ALL SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES 6

STRAWBERRY CHEESECAKE, LEMON CURD, FRESH CREAM 3, 4, 6, 14

DOUBLE CHOCOLATE BROWNIE, VANILLA ICE CREAM 3, 6, 14

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE 3, 6, 14

FRESHLY BREWED TEA OR COFFEE

€37.00 PER PERSON

Allergens

1 Peanuts, 2 Treenuts, 3 Eggs, 4 Sulphites, 5 Sesame,
6 Milk, 7 Fish, 8 Molluscs, 9 Crustaceans, 10 Mustard,
11 Celery, 12 Soya, 13 Lupin, 14 Wheat

Guests with any Food Allergies, please ask a member of staff to help you with your choice