



COMMUNION & CONFIRMATION MENU **€27.95**

To Start

Selected Market Fresh Soup of the Day with Farmhouse Brown Wheaten Bread (W. C. M)

Herb Crumbed Button Mushrooms with Garlic Herb Cream Mayonnaise (W. E. Mu)

Beechwood Smoked Salmon with Cream Cheese & Lemon Mayonnaise (F. E. Mu. Cr. M)

Feta, Spinach & Butternut Squash Tartlet with Olives & Red Pesto Emulsion (W. M. E. N)

Chicken Caesar Salad with Crisp Croutons, Cos Leaf, Newman's Dressing and Bacon Pieces (W,E,C,Mu.M)

The Main Course

10oz Dry Aged Fillet Steak Hung in Climate Control Cabins for 21 Days Producing a Bolder Taste and Unique Buttery Succulence This is The Best Steak in Town!!! **€10** Supplement

Chargrilled 12oz Rib Eye Steak Extra Marbled for a Distinctive Taste **€10** Supplement

Chargrilled 8oz Sirloin Steak Flamed Over the Coals the Classic Steak for All **€6** Supplement

Steaks with Brick Chips, Tomato Trio, & One Sauce (Peppercorn, Mushroom, Garlic Butter or Béarnaise) (S .M)

Grilled Salmon with Delicate Cream Seafood and Saffron Broth (F. Cr. E. M. S)

Pan Roasted Chicken with Finest Ham, Pink Peppercorn, Cream & Asparagus (M. S.)

Roasted Turkey & Ham with Herb Onion Stuffing & Rich Pan Gravy (S. W. M)

Striploin of Irish Beef with Creamed Potato & Rich Red Wine Gravy (S. M)

Red Malay Coconut & Vegetable Curry with Steamed Basmati Rice (M. C.)

(All Main Courses Accompanied with Vegetables and Potato) M

Sweet

Pavlova Triangle with Tropical Mango Coulis (M. E.)

Cheesecake of the Day (Ask for Today's Flavour) (M.W.)

Chocolate Fudge Pudding with Strawberry Coulis & Honeycomb Ice Cream (M. E. W.)

Traditional Apple Tart with Forrest Berry Compote & Fresh Cream (M. E. W.)

Tea/Coffee **€2**

Allergan Key: M=Milk Product E=Egg S=Sulphite P=Peanuts C=Celery W=Contains Gluten F=Fish Cr=Crustacean Mo=Molluscs
Se=Sesame N=Nuts So=Soya Mu=Mustard Lu=Lupin