



MENU 

COMMUNION & CONFIRMATION

SMOKED SALMON

with cucumber pickle, avocado puree, lemon mayonnaise

CELERIAC & APPLE SOUP

calvados cream

BABY MOZZARELLA AND PLUM TOMATO SALAD

shaved red onions, polenta croutons, lemon basil dressing

(Mozzarella cheese may be substituted with Vegan Feta style cheese)

FEUILLETÉ OF CHICKEN

leeks and mushrooms, chive velouté in a crisp pastry case and petit salad

CAESAR SALAD WITH ROMAINE LEAVES

rustic crouton, crispy streaky bacon and toasted pine nuts, buttermilk parmesan dressing

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ROAST PRIME IRISH BEEF

red onion marmalade, tarragon jus

SEARED FILLET OF ATLANTIC HAKE

spinach and mussel fricassée, dill oil

SUPREME OF CHICKEN

apricot and almond stuffing, crisp pancetta

CURRIED YELLOW SPLIT PEA DAHL

*chickpeas, cauliflower, sweet potato and spinach, coriander crème fraîche
and poppadom shards*

ROAST FILLET OF SALMON

tomato confit and chervil cream

Served with Creamed Turnip, Charred Carrot and Glazed Sugar Snap with Gratin Potato

GRANNY SMITH TART

vanilla & mascarpone cream, honeycomb ice cream, whiskey gel

CHOCOLATE BROWNIE

hazelnut ice cream, chocolate sauce

CINNAMON HONEY CRÈME BRÛLÉ

vanilla ice cream, cinnamon sugar biscotti

Freshly Brewed Tea and Coffee

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.