

€27.50

Communion & Confirmation Menu

Soup of the day (ACF)

Served with our own rustic soda brown bread

Goats Cheese & Roast Beetroot Salad (ACF) (V)

Gold river mixed leaves, Balsamic Treacle

Hot and Spicy wings (CF)

Franks hot sauce, crumbled blue cheese

Smoked Fishcake

Breaded fishcake, pickled vegetables, gold river leaves, citrus aioli

Roast Beef (ACF)

Served with mashed potato, root vegetable, Yorkshire pudding & red wine jus

Classic roasted supreme of chicken (CF)

Creamed potatoes, glazed root vegetables, red wine

6oz Beef Burger (ACF)

Brioche bun, farmhouse cheddar, tomato, gem lettuce, cucumber pickle, crispy onions, hand cut chips

Pan Fried Plaice (ACF)

Tartare Hollandaise, asparagus, crispy chicken skin, creamed mash

Gnocchi (V)

Wild mushroom, spring onion, parsley, Cashel blue cheese

Spiced Apple Pie

Poached apple, caramel apple purée, almond beurre noisette

Selection of Clotted Cream Ice Cream (CF) (V)

A delicious selection of ice cream made with 100% natural dairy products served with berry compote

Mint Chocolate Marquise (CF)

Raspberry, Hazelnut praline, milk ice cream, caramel

Tea/Coffee

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

WE PROUDLY SOURCE INGREDIENTS LOCALLY

CS fish, Doonbeg, Co Clare, Ballyagran salad leaves, Co Limerick Flesk meats, Co Cork Cornish clotted cream ice cream,
Little Green Company

For details of all allergen information, please ask your server