Communion / Confirmation Menu

HOTEL GROUP

<u>Starter</u>

Chef's Homemade Soup of the Day Served with Freshly Baked Bread Roll (1,7,9)

Chicken & Mushroom Vol Au Vent In a Crisp Puff Pastry Case (1,3,7,9,12)

Traditional Caesar Salad Served with Cos Lettuce, Bacon Bits, Crispy Croutons & House Dressing (1,3,4,7,10)

Main Course

Roast Farmyard Turkey & Baked Honey Glazed Ham Served with Sage & Onion Stuffing Served with Cranberry Sauce (1,7)

> Irish Atlantic Salmon Served with Citrus Beurre Blanc (4, 7,9,12)

Southern Fried Breast of Chicken

Served with a Cracked Black Peppercorn Sauce (1,3,7,8,13)

All Main Courses are served with Market Fresh Vegetables & Potatoes (7)

Desserts Chefs Medley of Desserts

3 Course Adults €27.00 Kids (under 12) €15.00 2 Course Adults €24.00 Add Cake Cutting - €1.50 per person

1: Cereals Containing Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soyabean 7: Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame 12: Sulphur Dioxide 13: Lupin 14: Molluscs