

Confirmation & Communion Menu 2020

Soup of the Day (1, 7, 5) GF Option

Served with Soda Bread

Atlantic Seafood Chowder (1, 2, 4, 7, 9, 12, 14) GF Option

Creamy Seafood Chowder with Chunky Fish, Vegetables & Herbs.

Served with Soda Bread

Fish Cake (1, 3, 4, 7, 12)

Naturally Smoked Haddock, Salmon & Cod, Bandon Cheddar Cheese with Potato, Scallion & Horseradish, Tossed in Panko Breadcrumbs and Shallow Fried. Served with Fresh Leaves,

Lemon and Saffron Mayo & Ballymaloe Relish

Model Farm Sticky Spicy Wings (3, 9, 11, 12)

Buffalo Chicken Wings Marinated in a Sweet & Spicy Sauce. Served with Crunchy Celery Sticks and a Blue Cheese Dip

Artisan Ardsallagh Goats Cheese Bruschetta (1, 8) Vegetarian Lactose Free GF Option

Served on top of Mixed Leaves with Toasted Walnuts, Cherry Tomatoes, Salsa & Balsamic Vinegar

Cajun Spiced Chicken & Bacon Salad (1, 6, 10, 11) GF Option

Spicy Cajun Chicken Fillet with Bacon, Avocado, Mixed Leaves, Garlic Croutons, Cherry Tomatoes & Pickled Cucumber tossed in House Dressing

Roast Leg of Irish Spring Lamb (1, 3, 7, 10, 12) GF Option

Served with Mash Potato, Seasonal Vegetables and Fresh Homemade Gravy

Pan Roasted Fillet of Fresh Hake (1, 4, 7) GF

Served with Colcannon Potato, Seasonal Vegetables and a Creamy Leek Sauce

Thai Yellow Chicken Curry (1,4,7,9,11,12,14) Vegetarian Option GF Option

A Blend of Thai Herbs & Spices with Coconut Cream & Seasonal Vegetables.

Served with Lemon Rice and a Crispy Poppadom

Chargrilled Supreme of Chicken with Clonakilty Black Pudding (1,7,9,10,12) GF Option

Served on a Bed of Champ Potato with a Creamy Mushroom Sauce

Lasagne Al Forno (1,3,7,9,10,11,12)

Traditional Beef Lasagne topped with melted Mozzarella & Fresh Tomato Sauce. Garnished with Pesto, Balsamic Reduction & Garlic Sourdough Bread. Served with a Crunchy Side Salad

Traditional Bread & Butter Pudding (1, 3, 7)

with Custard & Vanilla Ice-Cream

Homemade Apple Tart (1, 3, 7)

With whipped Cream & Ice Cream

Warm Home-Made Chocolate Brownie

With whipped Cream & Vanilla Ice-Cream (1,3,7)

Selection of Ice Cream (1, 3, 7) GF Option

Served in a Wafer Basket

Strawberries & Cream (3, 7) GF

Crushed Meringue with Strawberries & Fresh Cream

Toblerone & Baileys Chocolate Cheesecake (1, 3, 7)

On a Bourbon Base with Champagne Sorbet & Fresh Cream

Tea or Freshly Brewed Coffee

Allergens:

1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy Beans 7. Milk including Lactose 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide/ Sulphites 13. Lupin 14. Molluscs

*Please inform your server of any dietary/allergen requirements.

*While we do our best to ensure the isolation of all ingredients, please note that our kitchen contains all major allergens and we cannot guarantee food is 100% allergen free.

