

COMMUNION/ CONFIRMATION SAMPLE MENU

Allergens

1w Wheat | 1b Barley | 1o Oats | 1r Rye |
2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy
Beans | 7 Milk | Nuts: 8a Almonds | 8b Brazils | 8c
Cashews | 8h Hazelnuts | 8m Macadamia | 8pe
Pecans | 8pi Pistachios |
8w Walnuts | 9 Celery | 10 Mustard | 11 Sesame Seeds
| 12 Sulphites | 13 Lupin | 14 Mollusc

All of our Menu ingredients are sourced from
Quality Assured Suppliers
(In accordance with the Feile Bía Charter)

MENU

STARTER

Warm Chicken and mushroom Vol au Vent
1w | 3/6 | 7 | 9 | 12

Chilled Duo of Melon
Cantaloupe & Honeydew, Parma Ham, Ruby
Grapefruit 3/7 | 9 | 10 | 12

Chef's Fresh Cream of vegetable Soup
1w | 1o | 6 | 7 | 9 | 11

Tian of Shrimp
Avocado, Lemon and Chive Yoghurt 3/4 | 9 | 10 | 12

MAINS

Roast Prime Irish Beef
Champ mash, Red Wine, Thyme and Mushroom
Sauce
6 | 7 | 9 | 12

Pan Seared Supreme of Chicken
Buffalo Mozzarella, Plum tomato, Lemon and Basil
Butter Sauce 6 | 7 | 9 | 12

Fillet of Salmon
Basil mash, Lemon and Dill Cream Sauce
4 | 6 | 7 | 12

Marinated Slow Braised Shank of Lamb
Sauteed Cabbage infused with Cumin, Creamed
Potatoes and Red Wine Sauce 6 | 7 | 9 | 12

Vegetable Curry
Mango Chutney, Pilaff Rice and Crispy Poppadum
1w | 6 | 7 | 9 | 12

Accompanied with selection of
Seasonal Vegetables (7)

DESSERT

Buttermilk Panna Cotta
Sweetened Strawberry, Sponge Finger Biscuit
1w | 3 | 6 | 7 | 12

Trio of Profiteroles
Chantilly Cream and dark Chocolate Sauce
1w | 3 | 6 | 7 | 12

Warm Apple Pie
Served with Custard and Vanilla Ice Cream
1w | 3 | 6 | 7 | 8a | 12

Freshly Brewed Tea or Ground Bean Coffee

Please inform your Server of any Dietary requests