

Birthday/Communion & Christening Menu 2017
€26.95 per adult & €12.00 per child



Seafood Salad

Combination of wild Atlantic shellfish & fresh fish with a Marie rose Sauce

Market Fresh Vegetable Soup

Duo of Cantelope & Honeydew Melon

Chilled fresh melon fans served with a light fruit coulis & a twist of orange

Lightly Smoked Chicken & Crisp Bacon Caesar Salad

Romaine & cos leaves, garlic croutons, shaved parmesan & our own homemade Caesar dressing

Chicken & Wild Mushroom Bouche

In a pastry basket served with a white wine & herb cream sauce

Breaded Mushrooms

Garlic Mayonnaise & Lollo Rosso leaves

Roast Breast of Turkey & Honey Baked Ham

Chef's rich pan gravy, onion & herb stuffing & cranberry compote

Slow Roasted Sirloin of Irish Beef

Red wine jus, traditional Yorkshire pudding & creamed horseradish sauce

Baked Fillet of Fresh Atlantic Hake

Creamy white wine & wild mushroom sauce on a bed of spinach mash

Tomato & Basil Vegetarian Pasta with Parmesan

Sea Bass Tempura

Fillet of Wexford Sea Bass in a light tempura batter

Chicken Supreme & Spinach Champ

Roasted & served with a red wine, shallot & wild mushroom jus

All Served with Market Fresh Vegetables & Potatoes

Fresh Strawberry & Kiwi Fruit Pavlova

Whipped fresh cream & fruit coulis

Profiteroles

Choux pastry filled with fresh cream with warm Swiss chocolate

Baileys Cheesecake

A lightly blended Italian cream cheese Baileys Irish Liquor

Warm Bramley Apple Crumble

Crème anglaise sauce

Chocolate Fudge Brownie

with white chocolate sauce & salted caramel ice cream

Freshly Brewed Tea/Coffee