Communion Menu

Starters

Roasted Cauliflower Soup
Sour cream, chili flakes, truffle oil & roasted pumpkin seeds

Duck & Cognac Mousse
Pickled carrot, plum chutney, watercress & basil oil

Bailey & Kish Oak Smoked Salmon
Beetroot, horseradish créme fraiche, rocket, radish & shallot

Main Course

Slow Braised Beef
Creamy mash potato & green peppercorn sauce

Traditional Roast Turkey & Ham
Sage & onion stuffing, crushed potato cake & cranberry jus

Pan Seared Sea Bass
Roasted tomato. olive salad, baby potatoes, caper & parsley butter

Garlic & Thyme Roasted Tofu
Pan fried wild mushrooms, heirloom tomato, consommé & sauce vierge

Communion Menu

Dessert

Chocolate Lava Cake
Fruit Gel, berries & vanilla cream

Vanilla Cheesecake
Oreo crumb, salted caramel & chocolate shavings

Fresh Fruit Pavlova
Fruit gel, fresh cream, berries & chocolate shavings

Served with Tea & Coffee

Allergens

1. Peanuts
2. Dairy
3. Shellfish & Molluscs
4. Sulphites
5. Nuts
5a. Almonds
5b. Walnuts
5c. Pine Nut
5d. Cashew
5e. Brazil Nuts
5f. Coconut
5g. Pistachio
5h. Hazelnut
5i. Pecans
5j. Macadamia Nuts
6. Eggs
7. Soy
8. Sesame
9. Fish
10. Gluten
10a. Wheat
10b. Oats
10c. Barley
10d. Rey
111. Mustard
12. Celery
13. Molluscs
14. Lupin

€31.95 per adult
€15.95 per child