

Communion Lunch Menu

Sample menu .May be subject to change

Starters

Soup of the day

Natural smoked haddock risotto, Parmesan and herb oil

Chicken liver pate, plum compote, melba toast

Warm black pudding and baby potato salad, bacon & apple relish

Sundried tomato, goat's cheese and serrano ham bruchetta

Main courses

Oven roasted supreme of chicken, white wine and leek cream

Baked Lemon sole fillets, citrus and dill butter

Whole roasted rib eye of beef, caramelised mushrooms and onions
Rosemary and thyme gravy

Roast loin of bacon, buttered cabbage and creamy parsley sauce

Slow braised lamb shank with a tomato and mint jus

All main courses served with creamed mash potatoes and roasted vegetables

Vegetarian options available on request

Puddings

Homemade chocolate brownie, chocolate caramel, ice cream

Baileys panacotta

Homemade meringue with vanilla cream, berry compote, almonds
and butterscotch

Warm Spiced pear and rhubarb crumble, custard

Selection of ice cream with shortbread

Tea/coffee

€19.95 per person



Proprietors: Greg & Georgina Murphy

Executive chef: Simon Scally