



Communions & Confirmations

To Start...

ROAST ROOT VEGETABLE SOUP

*homemade brown bread,
Irish butter*

(G,MK,CY,©)

HAM HOCK TERRINE

*crunchy rye bread, pickled
beetroot aioli*

(G)(SS)(MK)(MD)©

VOL AU VENT

*chicken, mushroom, tarragon,
cream, puff pastry case*

(MK,G,SP)

CEASAR SALAD

*cos, bacon, shaved parmesan,
dressing*

(MK,SP,©)

DUCK LIVER PATE

*cumberland sauce, melba toast,
leaves*

(MK,G,SP,©)

Dessert...

RIVERCOURT HOTEL DESSERT ASSIETE

mango cheesecake, chocolate profiterole, strawberry meringue, vanilla bean ice cream

(G,MK,SP)

TEA AND COFFEE

Mains...

PAN FRIED GNOCCHI (V)

*leek, sundried tomatoes, basil,
buffalo mozzarella*

(MK,SP,CY)

ROAST CHICKEN SUPREME

*green beans, roast red pepper
sauce*

(MK,CY,SP,©)

FILLET OF HAKE

*herb and cheese crust, white wine
cream sauce*

(G)(MK)(F)©

ROAST SIRLOIN OF IRISH BEEF

*crispy onions, yorkshire pudding,
jus*

(SP,MK,©)

ALL MAIN COURSES SERVED WITH SEASONAL VEGETABLES

ALLERGEN INDEX

G = GLUTEN, C = CRUSTACEANS, E = EGGS, F = FISH, M = MOLLUSCS, S = SOYABEANS, SP = SULPHITES, P = PEANUTS, MK = MILK, CY = CELERY MD = MUSTARD, SS = SESAME SEEDS, L = LUPIN, N = NUTS © = COELIAC FRIENDLY
OUR BEEF IS CERTIFIED IRISH ORIGIN.

Our Beef is certified Irish origin.