



Communion & Confirmation Menu 2026

Starters

LEEK AND POTATO SOUP

soda bread, Irish butter

(11 wheat)

BLUEBELL FALLS GOATS CHEESE

toasted sesame seed crumbs, beetroot, red onion, dressed rocket

(7,8,9,13)

HAM HOCK TERRINE

apple and raisin chutney, mixed leaves

(9)

PANKO CRUMBED MOZZARELLA STICKS

pumpkin seeds, house salad, sweet chilli and tomato relish

(7,8,9,13)

CHICKEN CAESAR SALAD

chicken, baby cos, crispy bacon, parmesan shavings, ciabatta croutons, caesar dressing

(1,2,9,11 wheat)

Main Course

SLOW ROAST FEATHERBLADE OF BEEF

red onion marmalade, natural jus

(2,9)

ROAST COD FILLET

salsa verde

(5,9,11 wheat 13)

HALF ROAST ROTISSERIE CHICKEN

pancetta herb stuffing, jus

(2,8,9,13)

ROAST LEG OF SLANEY VALLEY LAMB

red currant jus

(2,8,9)

RISOTTO (V)

wild mushrooms, parmesan shavings, crème fraîche

(2,9)

Our beef is 100% certified Irish origin.

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14 allergens are used in the Kitchen



Dessert

VANILLA BEAN CHEESECAKE

citrus ice cream, fruit coulis
(1,2,9)

APPLE CRUMBLE

oats, anglaise sauce
(1,2,9,11 oats)

GLENFIELD FARM ICE CREAMS

butter biscuit sand
(1,2,9,11 wheat)

LEMON CURD TART

fresh berries, cream
(1,2,9)

Tea/Coffee

2 course €33 | 3 course €40

Menu is subject to seasonal product changes

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