



THE YARD

KITCHEN / BAR

COMMUNION & CONFIRMATION MENU 2 COURSES €28 - 3 COURSES €33

TO BEGIN...

CONFIT DUCK LE RILLETES

Cointreau mayo, sourdough (1, 5, 13)

SMOKED SALMON CHOWDER

Guinness bread (1, 2, 5, 6, 9, 13)

STUFFED ROASTED PORTOBELLO MUSHROOMS

Toasted walnuts, seasonal leaves (6, 7, 13)

BOURBON GLAZED PORK BELLY

Pickle raisin, charred apple (13)

THE MAIN EVENT...

All main courses will be accompanied with seasonal vegetables and mashed potato

BRAISED FEATHERBLADE OF BEEF

Pickled Red Cabbage, Fondant Potatoes, Red Wine Jus (6)

CHARRED PIRI PIRI CHICKEN SUPREME

Cabbage slaw, lemon mayo, pont neuf potatoes (5,6)

PAN FIRED FILLET OF HAKE

Cassoulet of mixed beans, red pepper, tomato, rocket, lemon creme fraiche (2, 6, 9, 13)

BAKED SEMOLINA 3 CHEESE GNOCCHI

Wild mushroom, spinach, hazelnuts (1, 5, 6, 7, 9, 13)

DESSERT

MINI CHURROS WITH NUTELLA (1, 3, 4)

CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM (1, 4)

COOKIE COUGH PARFAIT (1, 4, 7)

SELECTION OF ICE CREAM (6)

TO FINISH...

FRESHLY BREWED TEA / COFFEE

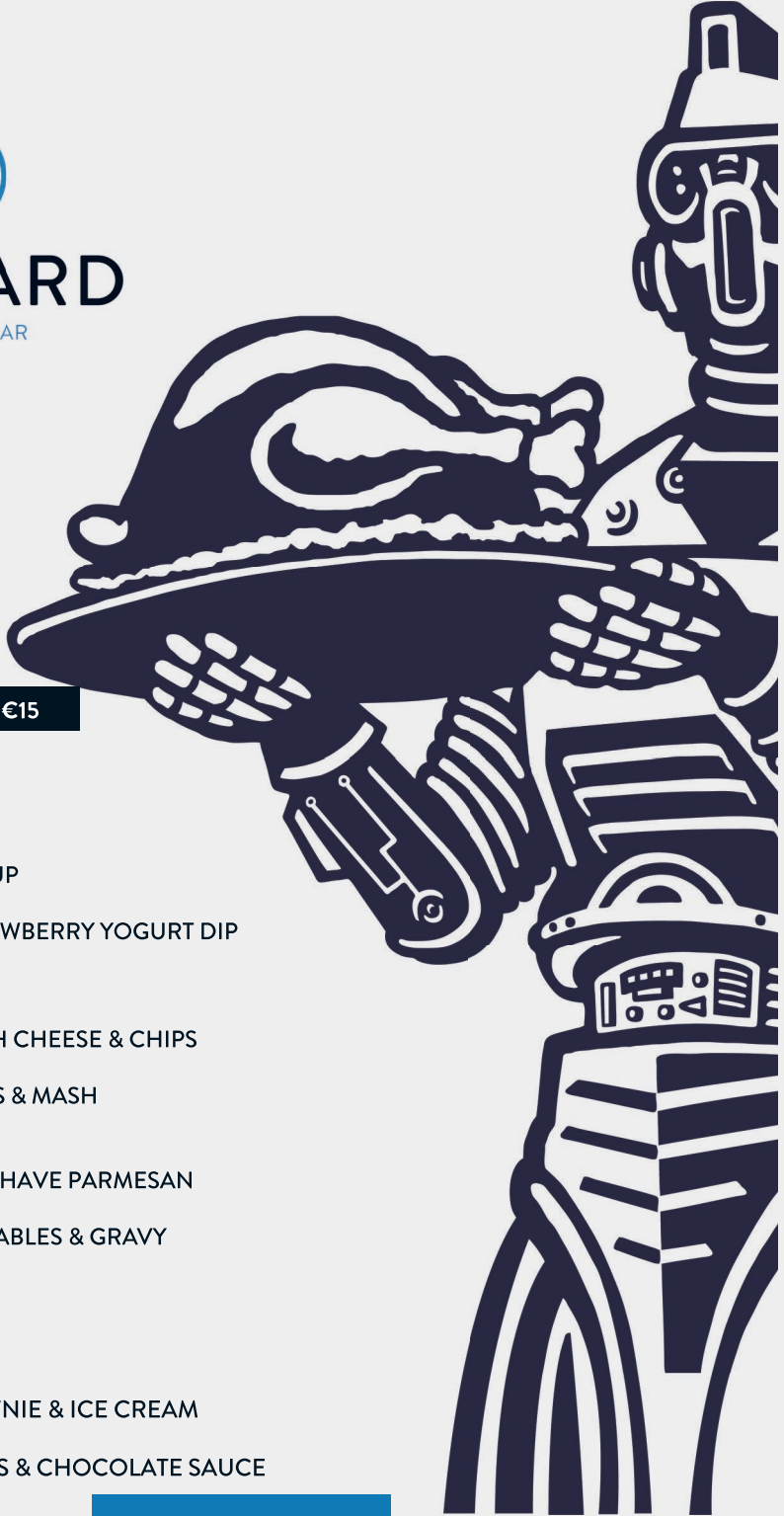
TEA & COFFEE IS PART OF THE 2 & 3 COURSE MENU

Allergens: 1. Gluten 2. Fish 3. Molluscs 4. Crustaceans 5. Eggs 6. Dairy 7. Tree nuts
8. Peanuts 9. Celery 10. Mustard 11. Sesame 12. Soya 13. Sulphites 14. Lupin



THE YARD

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KIDS COMMUNION MENU €15

TO BEGIN...

CORN ON THE COB

CREAM OF VEGETABLE SOUP

FRESH FRUIT KEBABS, STRAWBERRY YOGURT DIP

THE MAIN....

JUNIOR BEEF BURGER WITH CHEESE & CHIPS

CHICKEN GOUJONS, BEANS & MASH
POTATOES

PASTA, TOMATO SAUCE & SHAVE PARMESAN

ROAST BEEF, ROAST VEGETABLES & GRAVY

DESSERT...

FRUIT SALAD & ICE CREAM

WARM CHOCOLATE BROWNIE & ICE CREAM

SELECTION OF ICE CREAMS & CHOCOLATE SAUCE

