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 (3, 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

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