

# Communion / Confirmation 2019

## Sample Menu

### Starters

#### Soup of the Day

*Finished with a chive cream, garlic croutons*

#### Chicken & Oyster Mushroom Vol au Vent

*Succulent chicken pieces in an oyster mushroom béchamel sauce, topped with Spring onion & served in a crisp puff pastry case*

#### Atlantic Prawn & Pineapple Cocktail

*Served on a bed of salad & Remmy Martin cocktail sauce*

#### Caesar Salad

*Cos lettuce, herb croutons & bacon lardons tossed in a Caesar dressing & topped with parmesan shavings*

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### Main Courses

#### Traditional Turkey & Ham

*Butter roasted turkey breast and honey glazed ham served with a sage & onion stuffing, roast gravy and cranberry relish. Accompanied by mashed potato and seasonal vegetables*

#### Braised Slaney Shank of Lamb

*Slow cooked Slaney Lamb Shank in a root vegetable & rosemary jus. Served with rosemary, thyme & garlic mash  
In a large Yorkshire pudding bowl*

#### Roasted Supreme of Chicken

*Succulent chicken stuffed with wild mushroom & spinach mousse, wrapped in Tony Butlers smoked streaky bacon, Served with creamy mash & seasonal vegetables. Accompanied by a basil & chorizo sauce*

#### Baked Kilmore Quay Fillet of Hake

*Baked with a herb & parmesan cheese crust. Accompanied by a chive, prawn & mussel  
Cream sauce*

#### Lemon Pesto Vegetable Skewers (Vegan)

*Served with Hand cut Chips & Side Salad*

#### Goats Cheese & Pinenuts Pasta (Vegetarian)

*Penne Pasta in a rich creamy mushroom, tomato & basil sauce topped with parmesan shavings served with garlic bread*

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### Desserts

#### Chocolate Brownie

*Served with vanilla ice cream & chocolate fudge sauce*

#### Honeycomb Cheesecake

#### Fresh Fruit Pavlova

*Filled with fresh cream & mixed fruit*

#### Selection of Farmer's Kitchen Homemade Ice Cream

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### To finish

Tea / Coffee

€24.95

