



Price: €28.50

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COMMUNION STARTERS

Cream of Country Vegetable Soup

Herb Croutons

Sweet Melon Trio

Orange & Passion Fruit Jus

Atlantic Seafood Chowder

Sautéed Chicken, Ham & Button Mushrooms

In a Creamy White Wine Sauce with a Puff Pastry Case

Smoked Salmon Salad

With Green Asparagus & Horse Radish Crème Fraiche

A Smooth Duck liver Pate

With Honey, Apple & Raisin Compote

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COMMUNION MAIN COURSES

Roast leg of Spring Lamb

With Garlic Potato Gratin & a Rosemary Jus

€2.00 Supplement

Roast Sirloin of Irish Beef (100% Top Irish Beef)

Glazed Root Vegetables & Red Wine Jus

Pan Seared Fillet of Salmon

Green Savoy Cabbage, Shrimp & Tarragon Veloute

Traditional Roast Turkey & Baked Limerick Ham,

Onion & Herb Stuffing with a Roast Gravy

Oven Baked Breast of Chicken,

Creamed Baby Leeks and a Creamy Mushroom Sauce

Roasted Provencal Vegetables Tartlet

With Basil & Shaved Parmesan

Poached Fillets of Seabass

Italian Style Ratatouille & Fresh Basil



COMMUNION DESSERTS

Hugh invites you to choose from his extensive Dessert Buffet

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Freshly brewed Tea/Coffee

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