

## *Communion Lunch Sample Menu*

### *Deep Fried King Prawns in Filo Pastry*

*Garden Leaves, Chilli Dip (1, 2, 3, 9, 11)*

### *Classic Caesar Salad*

*Cos Lettuce, Bacon Lardons, Croutons, Creamy Dressing  
& Topped with Parmesan Shavings (2, 11)*

### *Hot Mushrooms a La Crème*

*Mushrooms Cooked in a White Wine Sauce,  
with a Hint of Garlic, Served with Toast (1, 2, 7, 9, 12)*

### *Fantail of Honeydew Melon*

*Seasonal Fruit, Raspberry Coulis*

*Fresh Cream of Carrot & Orange Soup (1, 2, 9, 12)*

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### *Roast Rib of Prime Irish Beef*

*Red Wine & Onion Jus (1, 2, 7)*

### *Poached Supreme of Local Salmon*

*Served with a Lemon & Chive Sauce (1, 2, 3, 12, 13)*

### *Baked Fillet of Irish Chicken*

*Wrapped in Smoked Bacon, Port Jus (1, 9, 12)*

### *Baked Stuffed Irish Pork Tenderloin*

*Tomato & Basil Cream (1, 2, 7, 9, 12)*

### *Baked Tortellini*

*Filled with Spinach, Cooked in a Creamy Cheese Sauce,  
Parmesan Shavings (1, 2, 12)*

*Served with a Selection of Fresh Vegetables & Potatoes*

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### *Cream Filled Profiteroles*

*Milk Chocolate Sauce (1, 2, 7)*

### *Raspberry Log*

*Vanilla Ice Cream & Cream (1, 2, 7)*

### *Ice Coupe Peach Melba*

*Peaches with Strawberry Coulis, Vanilla Ice Cream & Whipped Cream (2, 7)*

### *Selection of Irish Farmhouse Cheeses,*

*Served with Water Biscuits & Crackers (1, 2)*

*Suggested Complement: Add a Glass of Ruby Port €4.50*

*Freshly Brewed Tea or Coffee*

*Please inform your waiter if you have any dietary requirements*

### *Food Allergens Information*

*1 Wheat 2 Dairy 3 Fish 4 Peanuts 5 Crustaceans 6 Tree Nuts 7 Eggs  
8 Sulphites 9 Soya 10 Sesame 11 Mustard 12 Celery 13 Molluscs 14 Lupins*