

Confirmation & Communion Sample Menu

3 course €35

Soup du Jour

Served with homemade breads (G, E, D)

Slow Cooked Belly of Pork (G, So, Se, M)

*Pickled Shiitake mushrooms, wasabi & yuzo gel, crispy kale,
served with a soy & lemongrass broth.*

Cured Salmon (F, E, M, S)

*Pickled cucumber, lemongrass aioli, rocket,
balsamic gel.*

Chicken Liver Pate (M, G, D)

*Focaccia, glazed figs, Ballymakenny kalettes,
apple puree.*

Mooncoin Beetroot & Goats Cheese Salad (D, M, S)

Mesculin leaves, glazed figs, lemon oil & beetroot gel.

Supreme of Chicken (D, S, C)

*Sage & leek pommes Anna, butternut squash purée,
roast baby leek, Madeira Jus.*

Catch of the Day (F, D)

Please see server for daily catch option

10oz Sirloin Steak (€4.95 Supp) (G, M, N, S, D)

*Sautéed wild mushrooms, fondant potato, candied walnut crumb
chestnut puree, veal jus.*

Wild Mushroom & Hazelnut Risotto (N, M, D)

Topped with parmesan cheese & drizzled with Lanleirre honey.

Lamb Shank (S, G, D, C)

*Ballymakenny violetta potatoes,
purple sprouting broccoli, lamb jus.*

Medley of Desserts (G, S, D, E)

Allergen Legend

The following symbols identify allergens contained in your choice of dish:

(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts;
(Se) Sesame; (So) Soy beans