



Communion & Confirmation Menu

Adults Menu €26 – Kids Menu €13

Pre-Dinner Nibbles

Selection of Marinated Olives & Freshly Baked Bread

Starter Course

Crunchy Filo parcels of Sása Black Pudding and Fresh Pear

Homemade Vegetable Soup (c) (v)

Warm Chicken Salad with Apple, Green Beans, Cherry Tomatoes, Mixed Leaves & Crunchy Fried Onions (v*)(c*)

Homemade Bechamel & Serrano Ham Croquettes

Panko fried Squid Rings served with Lime Mayo

Main Course

Medallions of Hake fried in Beer batter, with Garlic Mayonnaise & Home-cut Potato Cubes

Roast Topside of Killorglin Beef with Mashed Potato & Honey Roasted Winter Vegetables (c)

Cadiz Chicken cooked in a creamy Almond Sauce, served with Side Salad & Home-cut Potato Cubes (c*)

Mild Chicken Curry with Steamed Rice & Papadums (c)

Vegetarian Brioche Pisto Burger with Spanish Ratatouille, Killorglin Gouda Cheese and Mushrooms, Baby Potato Wedges(c*)(v)

Dessert Course

Crema Catalana Especial (c)

Selection of Ice-Cream (c)

Warm Chocolate Brownie with Vanilla Ice Cream

Apple Tart with Fresh Cream or Vanilla Ice Cream

We are proud to support our local artisan food producers and suppliers!

(c) Gluten Free (c*) can be adapted for Gluten Free (v) Vegetarian



Kids Communion & Confirmation Menu

Kids Menu €13

Pre-Dinner Nibbles

Freshly Baked Bread

Starter Course

Homemade Vegetable Soup (c) (v)

Homemade Bechamel & Serrano Ham Croquettes

Panko fried Squid Rings served with Lime Mayo

Cheese & Garlic Toast (c*)

Main Course

Deep Fried Hake with Home-cut Potato Cubes or Fries

Roast Topside of Killorglin Beef with Mashed Potato & Honey
Roasted Winter Vegetables (c)

Mild Chicken Curry with Steamed Rice or Fries (c)

Chicken Goujons with Home-cut Potato Cubes or Fries

Dessert Course

Duo of Ice-Cream (c)

Warm Chocolate Brownie with Vanilla Ice Cream

Apple Tart with Fresh Cream or Vanilla Ice Cream

*We are proud to support our local artisan food producers
and suppliers!*

(c) Gluten Free (c*) can be adapted for Gluten Free (v) Vegetarian