



Communion & Confirmation Menu

3 Course €26

Pre-Dinner Nibbles

Selection of Marinated Olives & Freshly Baked Bread

Starter Course

Crunchy Filo parcels of Annascaul 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 Oxtail 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

Tender Killorglin Beef Cheek in Red Wine Jus with Olive Oil Mash and Red Pepper Relish (c*)

Braised Kerry Lamb in a Moorish Sauce, with Almonds & Raisins , served with Vegetable Couscous(c*)

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

Baked Aubergine, filled with Spanish Ratatouille, Gratinated with Killorglin Gouda Cheese and served with Sweet Potato Wedges (c*)(v)

Dessert Course

Selection of Ice-Cream (c)

Warm Chocolate Brownie with Vanilla Ice Cream

Homemade Apple Tartlet with Fresh Chantilly 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 Menu

3 Course €13

Pre-Dinner Nibbles

Freshly Baked Bread

Starter Course

Homemade Vegetable Soup (c) (v)

Homemade Turkey 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

Tender Killorglin Beef Cheek in Red Wine Jus with Olive Oil Mash and Red Pepper Relish (c)

Homemade Lamb Meatballs in Tomato Sauce with Mash or Fries

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

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