



## Christening Menu €25

### Pre-Dinner Nibbles

Selection of Marinated Olives & Freshly Baked Bread

### Starter Course

Ham Hock & Annascaul Black Pudding Empanadillas,  
Apple Ketchup

Homemade Vegetable Soup (c) (v)

Crispy Fried Spiced Chicken Salad with Mixed Leaves,  
Honey Vinaigrette

Duo of Bechamel Croquettes:  
Serrano Ham & Wild Cep Mushrooms with Aioli

### Main Course

Fillet of Hake Fried in a Lemon & Herb Crumb,  
With Seaweed Ali-Oli

Skewer of Spiced Chicken, Couscous, Spicy Tomato Sauce

Tender Killorglin Beef Cheek Braised in Guinness  
Served with Mashed Potato & a sprinkle of grated Horseradish

Slow Braised Pork Belly with Hoisin Barbeque Jus, Celeriac Purée

Roasted Aubergine Hummus, Pickle & Roasted Beetroot,  
Spiced Couscous

### Dessert Course

Christening Cake (provided by the family)

**Add dessert to the menu for just €3 per person**

*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 €12

## Pre-Dinner Nibbles

Freshly Baked Bread

## Starter Course

Homemade Vegetable Soup (c) (v)

Homemade Ham Croquettes

Cheese & Garlic Toast (c\*)

## Main Course

Deep Fried Hake with Home-cut Potato Cubes or Fries

Penne Pasta with Homemade Tomato Sauce, Grated Cheese, Garlic Bread

Homemade Lamb Meatballs in Tomato Sauce with Mash or Fries

Chicken Goujons with Home-cut Potato Cubes or Fries

## Dessert Course

Christening Cake (provided by the family)

***Add dessert to the menu for just €3 per person***

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