

Sample Communion Menu

FIRST COURSE

Trio of Galia, Cantaloupe & Watermelon

Served with a Summer Fruit & Blackcurrant Coulis Cup

Ardsallagh Goats Cheese Salad

Candied Walnuts, Beetroot spirals, Sour Dough. Organic Mixed Leaves.
Contains: 1,3,5,7,8.

Oriental Duck Spring Rolls

Hoi Sin Mayo, Organic Tossed Leaves, Toasted Pine Nuts. Contains:
1,3,4,6,7,8,11,12

A Symphony of Creamy Chicken and Mushroom

Served in a Golden Pastry Case. Contains: 1,7,10

SECOND COURSE

Fresh Country Garden Vegetable Soup

Twist of Cream and Breadstick Twirl. Contains 1,3,7

Classic Chicken & Smoked Bacon Caesar Salad

Baby Gem leaves, Parmesan Shavings, Garlic Crouton, Caesar Dressing.
Contains: 1,3,7,10

THIRD COURSE

Slow Roasted Irish Angus Beef

Classic Red Wine Jus. Contains: 1,3,7,12

Baked Fillet of Hake

White Wine and Dill Sauce. Contains: 1,4,7,12

Roast Turkey & Honey Baked Ham

Potato & Herb Stuffing and Homemade Pan Gravy. Contains: 1,3,7,10,12

Roasted Mediterranean Fillet of Chicken

Wilted Spinach, Feta Cheese, Sundried Tomatoes & Toasted Pine Nuts
Wrapped in Parma Ham. Contains: 1,12

Chargrilled Oz Irish Angus Sirloin Steak

Choice of Garlic Butter or Pepper Sauce

***All Main Courses are Served with a Melody of Garden Vegetables & Potatoes ***

DESSERTS

Dessert Plate Selection

From our Pastry House

Fresh Brewed Tea or Coffee

ALLERGENS

1: Cereals (contains flour) 2:Crustaceans 3:Eggs 4:Fish 5: Peanuts 6: Soybeans 7:Milk 8:Nuts
9:Celery 10:Mustard 11:Sesame Seeds 12:Sulphites 13:Lupin 14:Molluscs