

Communion Menu 2025

STARTERS

Homemade Mixed Vegetable Soup

Served with homemade brown bread (1,5,8,9)

Asian Style BBQ wings

Served with sour cream dip & celery 1,8,9,14

Homemade Hoisin Duck Spring Rolls

*Served with sweet chilli sauce & Asian style salad
(1,2,5,9)*

'Grand Style' Seafood Chowder

Served with homemade brown bread 1,5,8,9,12,14

Panko Crumbed Deep Fried Wedges of Brie

Served with red onion jam & mixed salad 1,5,8,14

MAIN COURSES

Roast of The Day

Served with merlot jus, gratin potato & seasonal vegetables 8,9,14

Grilled Hereford 8oz Minute Steak

*On a bed of sautéed mushrooms & onions, french fries
& a choice of garlic butter or peppercorn sauce
1,8,9,14 (€10 SUPPLEMENT)*

Baked Chicken Supreme

*Served with piquilli sauce stuffed with black pudding,
mashed potatoes & vegetables 8,9,14*

Cajun Chicken Burger

*Served with sweet chili & cheddar cheese in a brioche bun,
side of house salad & french fries 1,2,5,8*

Pan Fried Fresh Fillet of Hake

Served with Atlantic shrimp & sorrel cream sauce 6,8,9,14

Homemade Beef Lasagne

Served with house salad & french fries 1,5,8,9,14

Homemade Tofu & Chickpea Stirfry

Served with chunky vegetables, naan bread & basmati rice 1,8,11

DESSERTS

Warm Apple Pie

with vanilla ice cream 1,5,8

Strawberry Cheesecake

Served with duo of coulis 1,5,8

Warm Chocolate Brownie

Served with vanilla ice cream

Baileys Parfait

Served with butterscotch sauce 1,5,8,11

ADULT € 40 PP

CHILD € 20 PP



