Communion Menu 2026

STARTERS

Homemade Mixed Vegetable Soup
Served with homemade brown bread (1,5,8,9)

Spicy Buffalo Chicken Wings
Served with sour cream dip & celery 1,8,9,14

Golden Fried Garlic Mushrooms
Served with aioli & house salad (1,5,8,14)

'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

Stuffed Roast Leg Of Kerry Lamb
Served with merlot jus, creamy mashed potato & vegetables 1,8,9,14

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 peppercorn sauce, green asparagus, black pudding , creamy mashed potatoes & vegetables 1,8,9,14

Pan Fried Fresh Fillet of Seabass
Served with prawns, saffron cream sauce & spinach 4,6,8,9,14

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

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

Homemade Vegetable Korma
Served with chickpeas, cauliflower & naan bread 1,8,9,11

ADULT €45 PP
CHILD €25 PP

DESSERTS

Warm Apple Pie
with vanilla ice cream 1,5,8

Baileys Cheesecake
Served with duo of coulis 1,5,8

Warm Chocolate Brownie
Served with vanilla ice cream & butterscotch sauce

Baked Alaska
Served with duo of coulis 1,5,8,11

FRESHLY BREWED TEA/COFFEE