

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

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

Baked Alaska

Served with butterscotch sauce 1,5,8,11

**ADULT €45 PP
CHILD €25 PP**



FRESHLY BREWED TEA/COFFEE