



**Frist Communion & Confirmations 2018**

**Menu**

**Wild Forest Mushroom & Chicken Pillow**

Served with spring tossed salad & garlic cream

**North Atlantic Salmon & Prawn**

Served in a spiced Marie Rose sauce

**Honeydew & Cantaloupe Melon**

Served with seasonal fruit

**Fresh Cream of Home-made Vegetable Soup**

Served with Chefs homemade bread

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**Slow Roasted Mayo Beef**

With whipped horseradish cream & a pot roast gravy

**Pan Fried Supreme of Organic Chicken**

With a wild mushroom stuffing & a bacon & thyme cream

**Pan Seared Clare Island Salmon**

Saffron & chive Veloute

**Honey Roasted Vegetables in a Nadurtha Pasta**

Coated in a light tomato & garlic sauce and a garlic ciabatta

All served with a selection of Chef's Market Vegetables & Potatoes

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**Twin Trees Dessert Plate**

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**Freshly Brewed Tea or Coffee**

All our food is locally sourced and prepared in the Hotel kitchen

Adults 2 course €20

Adult 3 course €23

Child (3-9) €10 : (10-15) €15

*Child Celebrating Dines Complimentary*