

First Communion & Confirmations 2021

- 2 Courses Starter & Main with your own Cake cut & plated
- 3 Courses with your own Cake cut & plated (if required)

SAMPLE MENU

Classic Caesar Salad

Cos lettuce coated in a creamy Garlic dressing,
with aged Parmesan shavings

Spicy Chicken Wings

served with a sour cream dip

Warm Pastry Bouchée

served with savoury chicken pieces in a cream sauce

Home-made Soup of the Moment

served with a crispy bread roll

~~~~~

#### *Traditional Slow Roasted Mayo Beef*

with whipped Horseradish cream & a pot roast gravy

#### *Oven Roasted Supreme of Chicken*

wrapped in bacon with a wild mushroom & Thyme cream

#### *Pan Seared Clare Island Organic Salmon*

Served with a saffron & chive velouté

#### *Pan Fried 8oz Steak (€6.50 supplement)*

Cooked to a medium temperature served with Peppercorn sauce or Garlic butter

#### *Vegetarian Option*

*Served with a selection of Chef's Market Vegetables & Potatoes*

~~~~~

Twin Trees Dessert Plate

A trio of miniature delights

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