



## Frist Communion & Confirmations 2018

### Menu

#### *Chicken & Wild Mushroom Vol au vent*

Served with a tossed salad & Garlic cream

#### *Duck Spring Roll*

Served with Plum sauce

#### *Classic Caesar Salad*

Cos lettuce coated in a creamy Garlic dressing, with  
bacon lardons & aged Parmesan cheese

#### *Honeydew & Cantaloupe Melon*

Served with a fresh Strawberry coulis

#### *Home-made Soup of the Moment*

Served with a crispy bread roll

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#### *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

#### *Spinach & Ricotta Ravioli*

Served in a Rocket and & Garlic cream topped  
with Parmesan shavings and a Garlic ciabatta

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

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#### *Twin Trees Dessert Plate*

A selection of home-made Desserts

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#### *Freshly Brewed Tea or Coffee*

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

*Adults 2 course €19*

*Adult 3 course €24*

*U12 Children's Menu €10*

*Child Celebrating Dines Complimentary*