



Sample Communion & Confirmation Menu

Homemade Soup of the Day

Freshly Baked Breads

Wild Atlantic Way Seafood Chowder

Classic Caesar Salad

Smoked Bacon Lardons, Poached Egg, Baby Gem Leaves, Parmesan Shavings,
Homemade Caesar Dressing, Anchovies

Golden Fried Bluebell Falls Goats Cheese

Baby Leaves, Roast Pear, Pecans, Beetroot. Creans Camp Honey Dressing

Smoked Salmon and Dill Crepe Gateau

Layered with Citrus Cream Cheese. Preserved Lemon Salsa, Baby Spinach

Pan Seared 100z Striploin Steak (Supplement)

Sautéed Wild Mushrooms, Caramelised Onions,
Cracked Black Pepper and Dingle Whiskey Café au Lait

Roast Tender Leg of Kerry Lamb

Confit Garlic and Rosemary Stuffing, Rich Pan Jus, Mint Sauce

Pan Seared Fillets of Hake

Sundried Tomato and Herb Crust, Sauce Fleurette, Asparagus

Pan Seared Supreme of Chicken

Fricassee of Savoy Cabbage, Pine Nuts, Madeira and Pancetta, Parmesan Tuile

Thai Peanut Satay

Roast Cauliflower, Squash, Red Pepper, Chick Peas and Spinach. Braised Coconut Rice,
Fruit Chutney, Won Ton Crisp

Lemon Posset

Raspberry Elderflower Compote, Homemade Citrus Cookie

Rich Chocolate and Drambuie Tart

Nut Brittle, Salted Caramel Sauce

Apple and Cinnamon Brioche Pudding

Crème Anglaise, Vanilla Ice Cream

Vanilla and Orange Cheesecake

Ginger Biscuit Base, Rhubarb and Gin Coulis

Freshly Brewed Tea/Coffee