

First Holy Communion & Confirmation Celebrations 2022

To Start

Chef's Homemade Soup of the Day

Served with our homemade Guinness brown bread (1,3,7) (4,9,13)

Kenmare Bay Seafood Chowder

Served with our homemade brown soda bread (1,3,7) (4,5,6,8,9,13,14)

Sautéed Chicken, Cured Bacon & Button Mushroom Bouchée

Bound in a light chardonnay & chive cream sauce, topped with a fresh herb oil (1,4,9,13,14)

Bruschetta of Melted Goat's Cheese

On toasted brioche with confit red pepper & beetroot chutney, topped with rocket salad (1,4,7, 13)

Bloody Mary Shrimp Cocktail

With iceberg lettuce, cherry tomatoes & sweet pickled cucumber, topped with fresh lime zest (1,4,5,7,11)

Main Course

Roast Striploin of Prime Irish Beef

On creamed potato with a crispy Yorkshire pudding, merlot glazed baby onions & jus lie (1a,4,7,9,13,14)

Baked Pave of Atlantic Salmon

With buttered french green beans wrapped in streaky bacon & a citrus & dill burre blanc (4,8,9,11,13,14)

Roast Crown of Turkey & Honey Glazed Ham

Served with a herb & onion stuffing and finished with a rich cranberry gravy (1a,4,14)

Rigatoni Vegetable Pasta

With lightly spiced grilled courgettes, mangetout, baby spinach & broccoli florets, tossed in an Arrabiata sauce. Finished with mozzarella pearls & a garlic scented croute (1a,4,7,9,11,13) (v)

Grilled Irish 10oz Sirloin Steak

With a flat cap mushroom & caramelised onions, served with skinny fries & a Jameson & green peppercorn sauce (€8 supplement) (1,4,9,1)

Dessert

Alfie's Homemade Dessert Plate

Lemon mousse with biscotti crumbs

Triple chocolate torte

Raspberry sorbet in a wafer basket topped with a fresh berry compote

(1a,3a,4,7,13)

Freshly Brewed Tea and Coffee



Adult
€30
Child
€14