

Confirmation Menu

TO START

CHEF'S HOMEMADE SOUP OF THE DAY

Served with our homemade Guinness brown bread

(1,3,7) (4,9,13)

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)

GOATS CHEESE, BEETROOT & ROASTED WALNUT SALAD

On baby leaves with a balsamic & olive oil dressing

(3h,4,11,13,14)

KENMARE BAY SEAFOOD CHOWDER

Served with our homemade brown soda bread

(1,3,7) (4,5,6,8,9,13,14)

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)

PAN SEARED FILLET OF SEABASS

With buttered french green beans wrapped in streaky bacon &
a citrus & dill beurre blanc

(4,8,9,11,13,14)

PAN SEARED CHICKEN SUPREME

With a creamy red wine & Dijon mustard sauce

Served with sautéed baby potatoes

(4,11,13,14)

WILD MUSHROOM RISOTTO

With Roast Hazelnut, Parmesan Shavings & Truffle Oil

(3,4,14)

DESSERT

ALFIE'S HOMEMADE DESSERT PLATE

Chocolate mousse with pretzel bark

Apple crumble with warm custard

Mixed berry sorbet in a wafer basket

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

FRESHLY BREWED TEA & COFFEE

€40per Adult / €14per Child