



CONFIRMATION Menu

TO START

Classic Creamy Chicken & Mushroom Vol-Au-Vent

Tender chicken breast with button mushrooms in a chardonnay & tarragon sauce
1,4,7,9,13,14

Chef's Seasonal Soup of The Day

Served with our in-house baked stout & treacle soda bread
1,4,7,9,14

Caesar Salad

Crisp baby gem, crispy pancetta, garlic sourdough croutes & shaved parmesan
1,4,7,8,9,11,14

MAIN COURSE

Roasted Supreme of Irish Chicken

Stuffed with sundried tomato & mozzarella, fine green beans, plum tomato & thyme velouté
4,9,14

Slow Roasted Kerry Prime Beef

Locally grown glazed root vegetables, stout & baby onion gravy
1 wheat/oats, 4,9,13,14

Herb Marinated Baked Salmon Fillet

Buttered French beans, pea puree, lemon zest & dill velouté
4,8,9,13,14

All the above are served with seasonal buttered sauté vegetables & creamed Ardfert rooster potatoes

Creamy Vegetable & Cashew Curry

Fluffy basmati rice & poppadom
1,3, cashews, 9,11,14

DESSERT

Assiette trio plate

Raspberry & vanilla cheesecake
Milk chocolate brownie with caramel sauce
Sicilian lemon roulade
1,7,13,14

Freshly Brewed Tea or Coffee



Allergen Guide

1. Gluten 2. Peanuts 3. Nuts 4. Milk 5. Crustaceans 6. Mollusc 7. Eggs 8. Fish 9. Celery
10. Lupin 11. Mustard 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide

