



## Communion Lunch Menu

### Starter

Black Pudding & Smoked Bacon Salad, on Rocket, Cherry Tomato & Cucumber Salad,  
Apple & Hazelnut Dressing Duo of Seasonal Melon, Fruit Coulis & Yogurt Sorbet

Smoked Salmon & Prawn Salad, Fresh Irish Oak-Smoked Salmon & White Wine Poached Prawns  
Served with Mixed Leaf Salad, Marie Rose Dressing

Chicken and Mushroom Vol Au Vent, White Wine & Tarragon Sauce

Leak & Potato Soup

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### Main Course

Baked Fillet of Hake, Placed on Scallion Mash, Lemon & Chive Beurre Blanc

Roast Prime Rib of Irish Beef, Yorkshire Pudding, Red Wine Jus

Traditional Roast Turkey & Baked Ham, Cranberry Sauce, Roast Gravy

Pan Seared Fillet of Stuffed Chicken, Filled with Leek & Potato Panade,  
Mushroom Pernod & Fresh Tarragon Sauce

Slow Cooked Pea, Broccoli & Spinach Risotto, finished with Fresh Cream & Parmesan Cheese

Served with Seasonal Vegetables & Potato

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### Dessert

Homemade Terrys Chocolate Orange Cheesecake, Coated in Chocolate & Orange Sauce

Homemade Warm Chocolate Brownie, with Chantilly Cream & Toffee Ice Cream

Selection of Ice Cream, Wafer Basket, Butterscotch Sauce

Homemade Apple & Rhubarb Crumble, Creme Anglaise

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Freshly Brewed Coffee / Tea

