



COMMUNION

Menu



STARTER

Black Pudding & Smoked Bacon Salad,
on Rocket, Cherry Tomato & Cucumber,
with Apple & Honey Dressing

Duo of Seasonal Melon & Fruit Coulis

Chicken and Mushroom Vol au Vent,
with White Wine & Tarragon Sauce

Homemade Leek & Potato Soup,
with Crispy Rolls, Dairy Cream & Croutons

MAIN COURSE

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

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

Traditional Roast Turkey & Baked Ham,
served with Roast Gravy

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

Red Lentil & Kidney Bean Pie,
Simmered in a Tomato & Garlic Sauce,
Topped with Sweet Potato Puree



Served with Seasonal Vegetables and Potato

DESSERT

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

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

Homemade Apple & Rhubarb Crumble,
with Creme Anglaise

Selection of Ice Cream, Wafer Basket,
Butterscotch Sauce

TEA / COFFEE

Freshly brewed tea & coffee served after dessert

