



## COMMUNION/ CONFIRMATION SAMPLE MENU

### STARTERS

Cream of Vegetable Soup (MK, CY, G)  
Woodlands Chicken & Mushroom Vol Au Vent (G, MK, SP, E)  
Crispy Wilmotts Pork Belly, Asian Vegetables and Satay Sauce (G, SS, S, MK, N, MD, SP)  
Smoked Fish Cake, Lemon Aioli, Pickled Cucumber & Garden Leaves (G, E, F, MK, MD, SP)  
Caesar Salad, Garlic Croutons & Shaved Parmesan (G, E, F, MK, MD, SP, S)

### MAIN COURSE

Prime Roast Irish Hereford Beef served with Duck Fat Roasted Potatoes and a Yorkshire Pudding (G, MK, SP)  
Pan-Seared Sirloin Steak, Crispy Onions, Glazed Portobello Mushrooms, Creamed Potato, Peppercorn Sauce, or Garlic Butter (MK, SP, G) (Supplement of €6.50 extra)  
Atlantic Salmon with a Lemon & Dill Sauce (F, MK, SP)  
Sweet Potato, Tofu & Chickpea Curry, Poppadom's, Mango Chutney, Rice (G, SP,)  
Stuffed Local Chicken Breast, Served with a Roast Gravy (MK, SP, G)  
Traditional Farm Fresh Turkey & Limerick Ham with Savoury Stuffing, Roast Potato, Cranberry Sauce & Roast Jus (MK, SP, G)

All Main Courses Served with Mixed Vegetables & Creamed Potatoes

### DESSERT

Passionfruit Cheesecake, Mango Pineapple Salsa & Exotic sorbet (G, E, MK)  
White Chocolate Mousse, Raspberry, Chocolate Mousse, Warm Chocolate Brownie & Honeycomb (G, E, MK, N)  
Selection of Ice creams (G, E, MK)  
Citrus meringue, Strawberries, Elderflower Crème, Mascarpone, Fennel (MK, E, SP)  
Woodlands Sticky Toffee Pudding, Salted Caramel Sauce, Brandy Snap & Vanilla Ice cream (G, E, MK)

Freshly Brewed Tea & Coffee

# € 44