

CHRISTENING MENU

STARTER

CLASSIC CAESAR SALAD

WARM SMOKED SALMON
With a red onion and caper salsa

BAKED HONEY FLAVOURED GOATS CHEESE
With a simple salad, tomato chutney and roasted walnuts

ROAST BELL PEPPER & TOMATO SOUP
split with olive oil and flaked garlic

MAIN COURSE

ROASTED IRISH BEEF
Yorkshire Pudding, Red Wine Reduction

SPICED LAMB CURRY
Jasmine Rice, Naan Bread, Mango Chutney

EGG TAGLIATELLE
Asparagus Tips, Avocado & Cherry Tomatoes

BAKED FILLET OF COD
Basil Potato, Semi Blanched Tomato, Garlic Cream

CHARGRILLED CHICKEN
Wild Mushroom Duxelle, Thyme Jus

POACHED FILLET OF SALMON
In A Mussel and Prawn Chowder

DESSERT

WARM APPLE AND CINNAMON CRUMBLE
with vanilla ice-cream

SMOOTH WHITE CHOCOLATE & RASPBERRY CHEESECAKE

WARM CHOCOLATE BROWNIE
with chocolate sauce & ice-cream

PAVLOVA WITH SEASONAL FRUITS & FRUIT COULIS

MEDLEY OF ICE-CREAM
with caramel sauce & roasted almonds

FRESHLY BREWED TEA & COFFEE

3 COURSE €28 | 2 COURSE €24

Please note that some of our dishes contain allergens or additives; please ask a member of the team and we'll be happy to explain.

CHRISTENING CHILDRENS MENU

STARTER

GARLIC BREAD

GARLIC BREAD WITH CHEESE

CUPPA SOUP

MAIN COURSE

CHICKEN GOUJONS

Served with Chips or Mash Potatoes & Beans

PENCIL PASTA

Penne Pasta with a Tomato & Basil Sauce

BOLD BURGERS

Two Mini Slider Beef Patties Served On Toasted Buns

ROAST OF THE DAY

SAUSAGES

Served with Chips or Mash Potatoes & Beans

MARGHERITA PIZZA

DESSERT

MEDLEY OF ICE CREAM

With caramel sauce & roasted almonds

CHOCOLATE BROWNIE

With chocolate ice cream and chocolate sauce

3 COURSE €16 | 2 COURSE €12

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