



COMMUNION/ CONFIRMATION

Menu 2025

Chicken Wings

Crispy Wings tossed in Bbq or Hot Chilli sauce and served with Blue Cheese Dip

Hot 3,7 BBQ 3,6,9,10

Chefs Soup of the Day

Homemade Vegetable Soup served with fresh Bread roll and Irish Butter 1,7,9,11

Golden Fried Brie Cheese

Brie Cheese Fritters, Sweet Berry Sauce, Candied Walnuts, Honey Drizzle 1,3,7,8

Ceasar Salad

Cos Lettuce, Smoked Bacon, Herb Roasted Croutons tossed in Our Homemade Caesar Dressing topped with Parmesan Shavings 1,3,7,10

American Beef Burger

An 8oz Beef Burger topped with Dubliner Cheddar, Crispy Bacon and Fried Onion Rings 1,3,7,9,10

Traditional Roast Stuffed Turkey and Ham

Roasted Turkey and Ham, Sage and onion Stuffing, Rich Roast Gravy 1,7,9

Oven Baked Fillet of Seabass

Fillet of Seabass, Grilled Asparagus and White Wine Sauce 4,7,9

Supreme of Chicken

Pot Roasted Chicken Supreme, Chive Mash and a Forest Mushroom Sauce 1,7,9

Joels Pavlova served with Mixed Berry Compote and Fresh Cream 3,7,8

Apple Pie served with Fresh Cream 1,3,7,8

Chocolate Brownie served with Chocolate Sauce and Vanilla Ice Cream 1,3,6,7,8

ALLERGEN INFORMATION: Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you suffer from allergies or have special dietary requirements.

1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanut | 6 Soybean | 7 Milk | 8a Almond | 8b Brazil | 8c Cashew | 8ch Chestnut | 8w Walnut | 8h Hazelnut | 8m Macadamia | 8pc Pecan 8pn Pinenut | 8ps Pistachio | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | 14 Molluscs