

Communion/Confirmation Day

Starters

Vanilla Pod Secret Recipe Chicken Wings with Creamy Boyne Valley Blue Cheese
Crème Fraiche

Homemade Vegetable Soup served with Chefs Breads

Chef's Caesar Salad with Bacon Lardons, House Dressing & Parmesan shavings
Brie & Caramelised Red Onion Tartlet, Rocket Salad, Balsamic Dressing

Mains

Confit Duck with Wilted Greens, Dauphinoise Potato & Berry Jus

Overnight Cooked Beef Short Rib, Creamy Champ, Pearl Onion Jus

Fresh Salmon Fillet with Wilted Greens & White Wine Cream

Traditional Roast Crown of Turkey, Baked Ham, and Herb Stuffing with Roasting Gravy

Kerrigan's Wild Mushroom Risotto with Parmesan Crisp

All served with Seasonal Vegetables & Potatoes

Dessert

Communion Day Dessert Buffet

(Selection of delectable homemade desserts and treats from the Headfort Bakery)

Freshly Brewed Tea or Coffee



€35pp

Please ask for our full Vegetarian and vegan Menu / Separate Children's Menu also available

Note; Smaller Communion/Confirmation parties will be offered a choice of desserts rather than a buffet

The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens.

While we offer gluten-free menu options our kitchen is not a gluten-free kitchen



Communion/Confirmation Day Kids Menu

Starters

CHEF'S HOMEMADE VEGETABLE SOUP WITH BROWN BREAD
STICKY CHICKEN WINGS WITH BBQ SAUCE
SMILEY MELON & FRUIT PLATE

Mains

HALF ROAST DINNER WITH ALL THE TRIMMINGS
FRESH PENNE PASTA WITH HOMEMADE TOMATO SAUCE
HOME MADE 100% IRISH BEEF SLIDERS WITH FRIES
IRISH CHICKEN GOUJONS OR SAUSAGES WITH MASH OR FRIES

Dessert

FRESH FRUIT BOWL WITH ICECREAM
SOFT WHIPPED VANILLA ICECREAM WITH SAUCE & TOPPINGS
CHOCOLATE FUDGE CAKE WITH CHOCOLATE SAUCE
STRAWBERRY JELLY & ICE-CREAM

€15 per child under 12

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