



*The Hibernian Hotel*

*Communion/Confirmation*

*Menu 2024*

## STARTER

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- Homemade Rustic Vegetable Soup (v)(c)(7)
- Chicken & Mushroom in a Creamy Chive Sauce served over a light puff pastry. (7,1,3)
- BBQ Chicken wings served with Blue Cheese Dip & Celery Sticks (7,10)
- Oriental Duck Spring Roll on Mixed Salad with a Sweet Chilli Sauce (7,1,3)

## MAIN COURSE

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- Slow cooked Feather Blade of Beef served with Yorkshire Pudding & Homemade Demi Glaze Sauce. (1,7,9)
- Pan Fried Fillet of Cod with a Cream Spinach Sauce (7)(c)
- Pan Fried Supreme of Chicken with Mushroom Sauce. (7,12)
- Spinach & Ricotta Tortellini (1,3,7)(v)

## DESSERT

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- Medley of Desserts (1,3,7,12)

Allergens:

1) Cereals containing Gluten, 2) Crustaceans 3) Eggs 4) Fish 5) Peanuts 6) Soya beans 7) Milk 8) Nuts 9) Celery  
10) Mustard 11) Sesame Seeds 12) Sulphur dioxide & sulphites 13) Lupin 14) Molluscs

€36.95pp

