



The Hibernian Hotel
Communion/Confirmation
2023 Menu

STARTER

Homemade Rustic Vegetable Soup (v)(c)(7)

Chicken and Mushroom in a Creamy Chive Sauce Served over a light Puff Pastry (7,1,3)

Oriental Duck Spring Roll on Mixed Salad with a Sweet Chilli Sauce (7,1,3)

Deep Fried Brie with Red Onion Relish (1,3,7)

MAINS

Slow Roast Rib of Irish Beef served with Yorkshire Pudding & Roast Gravy. (1)

Pan Fried Fillet of Salmon with a Cream Spinach Sauce (7)(c)

Pan Fried Supreme of Chicken with Champ Mash & Chorizo & Orange Sauce. (7,12)

Roast Stuffed Crown of Turkey with Limerick Baked Ham on a Rosemary Jus (1)

Vegetarian Arrabbiata Pasta (1,3,7)(c)(v)

All served with fresh garden vegetables and potatoes.

DESSERT

Triple Chocolate Gateaux. (1,3,6,7)

Selection of Elderado Ice Cream. (7)

Warm Sticky Toffee Pudding with a Vanilla ice-cream. (1,6,7)

Baked Raspberry Cheesecake. (1,3,7)

Crème Brulee with Berry Compote (1,3,7,8)

FRESHLY BREWED TEA OR COFFEE

€34.95

ALLERGENS: 1 CEREALS CONTAINING GLUTEN, 2 CRUSTACEANS, 3 EGGS, 4 FISH, 5 PEANUTS, 6 SOYBEANS, 7 MILK, 8 NUTS, 9 CELERY, 10 MUSTARD, 11 SESAME SEEDS, 12 SULPHUR DIOXIDE AND SULPHITES, 13 LUPIN, 14 MOLLUSCS, 15 HONEY.