



Communion Menu

Rope Mussels

White Wine, Shallot, Cream, Toasted Garlic Sour Dough
(Contains 2, 6, 7, 9, 13)

Soup Du Jour

Selection of Home Baked Breads
(Contains 6, 7, 9, 12, 13)

Aghadoe Salad

Eves Organic Leaves, Compressed Watermelon, Pomegranates
Feta, Quinoa, Toasted Seeds
(Contains 6, 7, 8, 9, 11, 12, 14)

Chicken Liver Pate

Roasted Apple Compote, Sour Dough Croute
(Contains 6, 7, 8, 9, 11, 12, 14)



Herb Roasted Irish Beef Rump

Horseradish Mashed Potato, Malted Onion, Scallion
Red Wine Jus
(Contains 6,7,8,9,11,12,14)

Supreme of Chicken

Seared Chicken Supreme, Champ Potatoes, Tender Stem Broccoli
Red Wine Jus
(Contains 6, 7, 9, 11, 12, 13,14)

Poached Cod

Crushed Potato, Roasted Almond, Spinach, White Wine Veloute
(Contains 3, 7, 9, 12, 13)

Tim Jones Pork

Cabbage, Ham Hock, Wholegrain Mustard Mashed Potato
Cider Jus
(Contains 7, 9, 12, 13, 14)





Glazed Lemon Tart

Deep Pan Baked, Raspberry Sorbet, Meringue
(Contains 6,7,11,14)

Dark Chocolate Mousse

Vanilla Bean Ice Cream, Mango, Sesame
(Contains 6,7,11,14)

Café Gourmand

A Selection of Chefs Mini Treats
(Contains 6,7,11,14)

Selection of Ice-Cream

Strawberry, Belgian Chocolate, Vanilla Bean
(Contains 7, 11)



Tea or Coffee

€35.00 per person

