

SYNNOTT'S RESTAURANT

Confirmation & Communion Sample Menu 2018

STARTERS:

SOUP OF THE DAY
CLASSIC CAESAR SALAD WITH BACON, CROUTONS & GRATED PARMESAN
DEEP-FRIED WICKLOW BRIE WITH A CRANBERRY & PORT CHUTNEY
CRISPY GARLIC MUSHROOMS WITH MIXED LEAVES & GARLIC MAYO

MAIN COURSES:

ROAST SIRLOIN OF BEEF WITH CRISP ROAST POTATOES, MASH, GRAVY &
YORKSHIRE PUDDING
BAKED CHICKEN FILLET WRAPPED IN BACON WITH A GARDEN HERB STUFFING,
CHAMP POTATO & GRAVY
GRILLED SALMON FILLET SERVED ON A PESTO MASH WITH ROASTED VINE CHERRY
TOMATOES & LEMON
SPINACH & RICOTTA TORTELLINI IN A RICH BASIL CREAM WITH SHAVED
PARMASAN

ALL SERVED WITH BUTTERED GARDEN VEGETABLES & POTATOES

DESSERTS:

HOT APPLE PIE WITH VANILLA BEAN ICE CREAM
SELECTION OF ICE-CREAM
WARM CHOCOLATE BROWNIE WITH WARM CHOCOLATE SAUCE & ICE CREAM
TOFFEE & PECAN MERINGUE ROULADE WITH SALTED CARAMEL & CREAM

FRESHLY BREWED TEA & COFFEE

€24.00 PER ADULT- 3 COURSE MENU

€19.00 PER ADULT- 2 COURSE MENU

CELEBRANT CHILD EATS COMPLIMENTARY

*Many of our dishes are suitable or adaptable for Vegetarians and Coeliacs – please
ask us!*

*We would like to inform our customers that all our Beef is of Irish Origin.
We ask for your patience while all our dishes are cooked to order.*

PARKVIEW
HOTEL

