

menu

Sample Communion & Confirmation Menu 2019



Starters

Chef's Soup of the Day

Caesar Salad

Served with Crunchy Garlic Croutons, Creamy Dressing, Bacon and Parmesan Shavings

Wicklow Brie

Melted Brie in a Crispy Coat of Breadcrumbs served with Mixed Leaf Salad and Cranberry and Port Chutney

Garlic Mushrooms

Breaded Mushrooms, Deep Fried till Golden and served with a Tasty Garlic Mayonnaise

Main Course

Oven Roasted Sirloin of Beef

Slices of Beef Served with Creamy Mash Potato, Yorkshire Pudding and a Rich Roasting Jus

Baked Stuffed Chicken Fillet Wrapped in Bacon

Boneless Breast of Tender Chicken Filled with a Garden Herb Stuffing and Sealed with Scrumptious Bacon, accompanied with Champ Mash and Gravy

Freshly Grilled Fillet of Salmon

Flavourful, Flaky Salmon served on a bed of Pesto Mash with Roasted Vine Tomatoes and Lemon

Spinach & Ricotta Tortellini

Cooked till just Tender and Smothered in a Rich Basil Cream Sauce and Topped with Grated Parmesan

All Mains are served with Buttered Seasonal Vegetables and Chef's Choice Potatoes

Dessert

Hot Apple Pie with Vanilla Ice-Cream

Selection of Ice-Cream

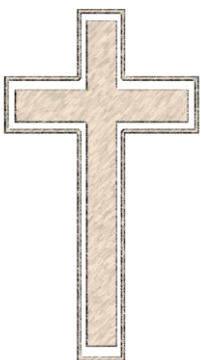
Warm Chocolate Brownie with Chocolate Sauce

Toffee & Pecan Meringue Roulade with Salted Caramel

Freshly Brewed Tea & Coffee

*Many of our dishes are suitable or adaptable for Vegetarians and sufferers of Coeliac-
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 food is cooked to order.*



PARKVIEW
HOTEL

