

Communion & Confirmation Menu

1 Starter 1 Main 1 Dessert

Selected on the day



ROYAL MARINE
HOTEL

Starters

- Chicken Liver Pate, Brioche and Raspberry Dressing (1a,3,7,12)
- Classic Caesar Salad with Herb Croutons, Bacon, Parmesan Cheese (1a,3,4,6,7,10)
- Soup of the Day with Soda Bread (1a,6,7,9,11)
- Smoked Irish Salmon Plate, Beetroot, Crème Fraiche and Pickled Red Onions (4,7)

Main Courses

- 8oz Striploin Steak with Pepper Sauce, Portobello Mushroom and Chunky Chips
(€6.30 Supplement) (1a,6,7,12)
- Char Grilled Pork Loin Chop, Thyme, Honey and Apple Sauce (6,7,9,12)
- Marinated Chicken Supreme, Oregano, Pancetta and Red Wine Sauce (6,7,12)
- Citrus Dressed Salmon Fillet, Scallion and Lemon Velouté (4,6,7,12)
- Ricotta Tortellini, Butternut Squash Cream Sauce, Sun Dried Tomatoes (1a,3,6,7,12)

The above dishes complemented with Chef's Selection of Vegetables and Potatoes

Desserts

- Passion Fruit Delice, White Chocolate Soil, Mango Gel (1a,3,6,7,12)
- Chocolate Indulgence, Raspberry, Whipped Cream (1a,3,6,7,12)
- Oreo Cheesecake, Vanilla Crème Patisserie (1a,3,6,7,12)
- Vegan Raspberry Almond Tart, Chocolate Sauce (1a,3,6,7,8a,12)

Served with Fine Tea or Gourmet Coffee

€40 per person

Kids Menu

For children aged 12 and under



Starters

- Mini Caesar Salad (1a,7)
- Soup of the Day (1a,6,7,9,11)
- Fresh Fruit Salad

Main Courses

- Breaded Chicken Goujons with Fries (1a,6,12)
or
- Pork Sausages Mash and Gravy (1a,7,12)
or
- Mini Fish and Chips (1a,4,6,7,12)

Desserts

- Chocolate Brownie with Chocolate Sauce (1a,3,6,7,12)

€17.50 per child

Allergen Index

1. 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 and Sulphates, 13. Lupin, 14. Molluscs, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia