



ROGANSTOWN
Hotel & Country Club

Communion & Confirmations

Communion Menu 2012

Starters

Chicken and Duck Rilette, Prune Chutney, Beanshoots, Crusty Home-made bread

Soup of the Day with Selection of Homemade Breads

Homemade Parfait of Chicken Liver, Red Onion Jam, Tomato Bread Crostini

Mains

Marinated Portobello Mushroom , Sweet Roasted Pepper, pay lentils in a tomato and basil casserole, wilted baby rocket, warm bluebell falls goats cheese

Slow Roast Sirloin of Irish Beef, Glazed Silverskin Onion and Wild Mushroom Jus, Golden Baked Gratin Potato

Pan Fried Supreme of Organic Chicken, Stuffed with a Spinach Mousseline, Buttered Asparagus Spears with Lyonnaise Potato

Smoked Salmon and Tiger Prawn Linguini, chill and garlic oil, parmesan shavings & herb infusion

All mains are served with chef's potato & vegetables of the day

Desserts

Warm Apple & Walnut Crumble with Homemade Custard

Mango & Passion Fruit Pavlova

Passion Fruit & Strawberry Eton Mess

Tea & Coffee

€29.00 per person



**For more
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