



Communion Menu

Starter Course

Roast Vegetable Soup,
Thyme Croutons, Herb Oil

Crumbled Goats Cheese & Heirloom Tomato Salad,
Mesclun Leaves, Balsamic Pearls, Basil Pesto

Main Course

Slow Cooked Rib of Hereford Beef,
Pomme Puree, Tender Broccoli, Glazed Carrots,
Red Wine Jus

Grilled Fillet of Seabass,
Warm Potato Salad, Green Asparagus, Baby Fennel,
Tartar Style Beurre Blanc

Supreme of Chicken,
Pancetta, Mushroom Risotto, Green Asparagus,
Chicken Jus

Dessert

Roganstown Assiette Plate,
Chocolate Tart, Berry Pavlova, Lemon Cheesecake

Tea, Coffee and After Dinner Mints

€39 per adult €20 per child

This is a sample menu. Individual items may change due to product availability.

