

## Communion Buffet Menu 2025

### Mains

Slow Roasted Irish Top Rib of Beef Coated with a Malbec Wine, Wild Thyme & Peppercorn Sauce (1, 9, 13, 14)

OR

Irish Farmed Fillet of Chicken Set in a Paris Mushroom & Wilted Leek Cream Sauce, Topped with Micro Greens (1, 9, 13, 14)

OR

Poached Fillet of Hake, Black Tiger Prawns, Coated with a Slow Roasted Garlic, Ginger Tomato Sauce, Topped with Fresh Herbs & Cherry Tomatoes (1, 3, 5, 7, 8, 13, 14)

OR

Vegan Pasta Coated with Plant Cream, Garden Peas Asparagus Tips, Finished with Lemon Oil & Nibbed Almonds (4, 7, 10 Almond, 11, 13)

**\* All the Above Dishes are Served with Roasted Vegetables and Creamy Mash (7.13.14)**

### Something Sweet

Selection of Individual Tarts & Cakes  
(2 Wheat Flour & Durum, 4, 7, 10 Hazelnut, 13, 14)

Chocolate Coated Profiteroles with Seasonal Berries  
(2 Wheat Flour & Durum, 4, 7, 10 Hazelnut, 13, 14)

Summer Fruit Salad with Lime-Mint Dressing (14)

### To Finish

Luxury Chocolates with Freshly Brewed Tea and Coffee  
(2 Wheat Flour & Durum, 4, 7, 10 Hazelnut, 13, 14)

**€44 Per Person**

#### **Food Allergens**

1. Celery | 2. Gluten | 3. Crustaceans | 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Mollusc | 9. Mustard | 10. Nut  
11. Peanuts. | 12. Sesame Seed | 13. Soya | 14. Sulphur Dioxide & Sulphite