

THE LOUIS FITZGERALD
HOTEL ★★★★★

Communion & Confirmation

ADULT SET MENU

3 Courses - €37.00 per person

STARTERS

Roast Vegetable Soup

Served with Freshly Baked Bread Roll (1a,7,9)

Fivemiletown Goat Cheese Tartlet

Pickled Beetroot, Onion Jam Balsamic Glazed and Wild Rocket (1a,3,7,10,12)

Salt and Pepper Calamari

Noodle and Fresh Herbs Salad, Lime, Sweet Chili and Soy Dressing (1a,2,3,4,10,11,12)

MAIN PLATES

Roast Prime Irish Beef

Creamy Mash, Yorkshire Pudding, Roast Potato, Butter Root Vegetables and Rich Gravy
(1a,3,7,9,12)

Kildare Farm Supreme of Chicken

Served with Pomme Purée, Seasonal Vegetables and Jaeger Sauce
(7,9,10,12)

Roasted Sustainable Salmon Fillet

Buttermilk Mash, Slow Roast Cherry Tomato, Leeks Cream, Market Vegetables
(4,7,12)

DESSERTS

Warm Chocolate Brownies

Chocolate Ice Cream and Dark Chocolate Sauce (1a,3,7)

Bramley Apple Crumble

With Crème Anglaise, Toffee Ice Cream and dusted with Crunchy Cinnamon Sugar
(1a,3,7,12)

Selection of Irish Organic Ice-Creams

Served in a Brandy Snap Basket, drizzled with Strawberry Coulis
and topped with Fresh Cream (1a,3,7,12)

Allergens

1: Cereals/Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7: Lactose
8: Nuts 9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxides 13: Lupin 14: Molluscs