



THE
CONNACHT

Celebrating
50
Years

1969-2019

COMMUNION & CONFIRMATION COMAOINEACH & CÓINEARTÚ

STARTERS MAR THÚS

SWEET POTATO & BUTTERNUT SQUASH SOUP

fresh crusty bread

1w.7.8.9

SPICY BEEF AND ROASTED ROOT VEGETABLE SALAD

sesame dressing

6.7.9.10.11

DEEP FRIED BRIE

strawberry compote, crushed walnut and baby leaves

1w.3.7.8.10.11

DUCK SPRING ROLLS

mixed seasonal leaves and Hoisin sauce

1w.3.5.6.7.10.13

MAIN COURSES PRÍOMHCHÚRSAÍ

ROAST ANGUS IRISH BEEF

creamy mash, roast potatoes, Yorkshire pudding and red wine jus

1w.3.6.7.9.10.12

BAKED FILLET OF COD

chorizo and spinach risotto with lemon & coriander veloute

2.4.7

GRILLED SUPREME OF CHICKEN

potato fondant, roast vegetables, mushroom and sorrel sauce

7.8.10

BAKED RATATOUILLE AND QUINOA

rocket leaves with cucumber & lime dressing

8a. 9

DESSERTS MILSEOGA

THE CONNACHT ASSIETTE OF DESSERTS

1w,3,6,7,8

FRESHLY BREWED TEA OR COFFEE

Allergens:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean,
3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew,
9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs