2017

O'Connells Donnybrook Holy Communions 2017

O'Connells Donnybrook

Follow this and additional works at: http://arrow.dit.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

http://arrow.dit.ie/menus21c/398

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
First Holy Communions 2017

For First Holy Communions we offer lunch in the Restaurant and for larger groups we offer lunch in our private dining room, The Belmont Room.

The prices below are inclusive of personalised menus with the child’s name and the child will also receive their dessert on a plate with their name inscribed in lovely milk chocolate (thoughtful and delicious!).

PRICING

The Belmont Room – Adults  €33  |  The Restaurant – Adults  €30

Children €1.65 per year of age up to 10 years

TO START

Vine ripened Tomato & Toonsbridge Fior di Latte Mozzarella Caprese Salad

Rocket leaves, red onion, basil pesto

House Smoked Goatsbridge Trout gf  Tipperary crème fraiche, dill, focaccia

Focaccia Forestière  with Creamy Mushrooms and Kelly’s of Newport Black Pudding

Avocado, Chilli, Lime  Home-made brown bread
Soup of the Day  Herb relish

YOUNG PEOPLE

Firehouse Bakery Focaccia Garlic Cubes

MAINS

Half Josperised Irish Chicken gf
Lentils, tomato, chorizo, boiled baby potatoes

Roast Sirloin of Irish Hereford Prime Beef gf
Three day gravy, home-made horseradish cream, gratin potatoes

4 Hour Slow Cooked Shank of Irish Lamb gf
White bean cassoulet, herb relish, gratin potato

Duo of Irish Waters Grilled Fish of the Day gf  Béarnaise sauce

Mildly Spiced Mixed Vegetables gf
Sauce of mildly spiced Green Saffron curry spices, coconut milk, lentils & grilled pak choi

YOUNG PEOPLE

Irish Chicken Goujons ‘n Chips  Aioli mayo gf

DESSERT BUFFET

With Tea & Coffee

Chocolate Brownie with Chocolate Sauce (GF)

Lil O’Connell Traditional Sherry Trifle (GF)
New Season’s Strawberry Cream Meringues (GF)

Nonna Rizzo’s Tiramisu

Warm Tipperary Apple Crumble, Vanilla Custard

Dark Chocolate Mousse, Wexford Blackcurrant Fool (GF)

Please note the menu will vary slightly throughout service and there is no service charge on this menu.

BOOK A TABLE