

Communion

Sample Menu

AT ORIEL HOUSE HOTEL

To Start

FRESHLY MADE SOUP OF THE DAY, SERVED WITH BROWN BREAD
CY,C,MK,SP,V

CHICKEN AND MUSHROOM VOL AU VENT, BASIL PESTO
WH,MK,SP

PEAR, CHERRY TOMATOES AND GOATS CHEESE SALAD,
MIXED LEAVES, AND BALSAMIC DRESSING
V,MK,SP,WH

CLONAKILTY BLACK PUDDING CROQUETTE, APPLE PUREE, FENNEL SLAW
WH,SP,EG,MD,MK

Mains

IRISH BEEF SIRLOIN, ROASTED POTATO, YORKSHIRE PUDDING, RED WINE JUS
WH,MK,SP

BAKED FILLET OF FISH, ROASTED VINE TOMATOES, WHITE WINE CREAM SAUCE
C,SP,MK,FH

GRILLED QUIGLEY'S CHICKEN BREAST, ROASTED POTATO, ROAST JUS
C,SP,MK

THAI YELLOW VEGETABLE & COCONUT CURRY, BASMATI RICE
V,CY,SY

Dessert

ORIEL HOUSE DESSERT SELECTION PLATE
MK,WH,EG

PEANUTS PN | TREE NUTS TN | SESAME SE | WHEAT WH | LUPIN LP | EGGS EG | MILK MK | SOYA SY | FISH FH
CRUSTACEANS CS | MOLLUSCS MS | CELERY CY | MUSTARD MD | SULPHITES SP | VEGETARIAN (V)

ALL DISHES MAY CONTAIN TRACES OF NUTS
IF YOU SUFFER FROM OR HAVE THE POTENTIAL TO SUFFER FROM ALLERGIES EVEN THOUGH THE ALLERGENS
ARE LISTED ON THE MENUS PLEASE MAKE CONTACT WITH ONE OF OUR STAFF AND INFORM US OF YOUR
DIETARY REQUIREMENTS.