

Communions

Sample Menu

AT ORIEL HOUSE HOTEL

To Start

FRESHLY MADE SOUP OF THE DAY, (1W-7-12)

CHICKEN CAESAR SALAD, PARMESAN, BACON LARDON,
CROUTON, BABY GEM
(1W-7-3-12)

SUNDRIED TOMATO, ROCKET & GOATS CHEESE TARTLET, MIXED
LEAVES, BALSAMIC GLAZE (1W-3-7-12)

Mains

ROASTED SIRLOIN OF IRISH BEEF, YORKSHIRE PUDDING,
ROASTED POTATO, RED WINE JUS (1W-7-12)

OVEN BAKED SALMON FILLET, FENNEL AND ROCKET SALAD,
CAPER & TOMATO SALSA. (4-10-12)

ROASTED CHICKEN SUPREME, MASHED POTATOES, BRAISED
LENTIL, CONFIT TOMATO, ROAST JUS (7-12)

THAI YELLOW CURRY, CHICKPEA, CRUNCHY VEGETABLES,
BASMATI RICE, NAAN BREAD (1W)

Dessert

ORIEL HOUSE HOTEL DESSERT ASSIETTE
1-3-7-12

CONTAINS ALLERGENS: 1: CEREALS CONTAINING GLUTEN | 1W: WHEAT | 1B: BARLEY | 1O: OATS | 1R: RYE | 2:
CRUSTACEAN | 3: EGGS | 4: FISH | 5: PEANUTS | 6: SOYBEANS | 7: MILK/DAIRY | 8: NUTS | 8A: ALMONDS | 8B: BRAZILS | 8C:
CASHEWS | 8H: HAZELNUTS | 8M: MACADAMIA | 8PE: PECANS | 8PI: PISTACHIOS | 8W: WALNUTS | 9: CELERY | 10:
MUSTARD | 11: SESAME SEEDS | 12: SULPHATES DIOXIDE | 13: LUPIN | 14: MOLLUSCS ALSO 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.