



CLAYTON WHITES

HOTEL

Communion & Confirmation Lunch Sample Menu 2021

SOUP & APPETIZERS

Homemade Winter Vegetable Soup

With Crispy Garlic Croutons | Chive Cream

Kilmore Quay Smoked Salmon on Brown Bread

With Wasabi Mayonnaise | Caper Berries | Organic Mesclun

Duo of Cantaloupe and Gala Melon

With Mixed Wild Berry Compote

Duck Foie Gras

With Glazed Port Wine | Red Current Jelly | Balsamic Melba Toast

Warm Sundried Tomatoes, Caramelized Onion and Goat's Cheese Tart

With Garden Greens and Balsamic Drizzle & Pesto

MAIN COURSES

Thyme & Rosemary Marinated Prime Roast Sirloin of Irish Beef

With Dauphinoise Potatoes | Red Wine Gravy

Slow Cooked Braised Lamb Shank

With Herb Roasted Tomatoes | Mint Scented Jus

Confit of Irish Salmon

With Sautéed Asparagus | Lemon | Saffron & Fresh Turmeric Emulsion

Roast Turkey & Honey Baked Ham

With Apricot | Prunes | Onion and Sage Stuffing | Cranberry Jus

Caprese Filled Chicken Breast

With Fresh Mozzarella | Basil | Chorizo Cream Sauce

Indian Mixed Vegetable Curry

With Whole Spiced Basmati Pulao Rice | Garlic & Coriander Naan Bread | Mango Chutney

DESSERTS

Apple | Strawberry | Rhubarb | Crumble Tart

With Crème Anglaise & Vanilla Ice Cream

White Chocolate & Raspberry Slice

With Raspberry Soil | Passion Fruit Coulis

Toblerone Cheese Cake

With Chocolate Drizzle | Fresh Cream

Traditional Tiramisu

Served with Cappuccino Ice Cream

Freshly Brewed Tea or Coffee