

Communion Buffet Menu

TO START

HOT

Homemade Farmed Vegetable Soup

Served with Freshly Baked Rustic Breads Rolls

OR

Chicken & Tarragon Vol Au Vent

Creamy Chicken Fresh Tarragon and Baby Leek Voul Au Vent

SALADS

Spicy Peanut Fres Rocket, Scallion, Pickled Ginger Noodles Salad

Seasonal Leaves with Lemon Dressing & Fresh Parmesan

Seasonal Tomato, Baby Mozzarella, Red Onion, Pine Nuts & Pesto Salad

MAIN

Slow Roasted Irish Top Rib of Beef Coated with a Malbec Wine, Wild Thyme & Peppercorn sauce

OR

Irish Farmed Fillet of Chicken set in a Fresh Wild Mushroom Fruity Tawny Port Cream Sauce

OR

Poached Fillet of Hake, Black Tiger Prawns, Tomato Fresh Herb Pest & Cherry Tomato

OR

Vegan Curry Scented with Lemongrass Coconut Milk & Coriander served with Aromatic Rice

*All above dishes are served with roasted vegetables and creamy mash

SOMETHING SWEET

Selection of Individual Tarts & Cakes

Chocolate Coated Profiteroles with Seasonal Berries

Summer Fruit Salad with Lime-Mint Dressing

TO FINISH

Luxury Chocolates with Freshly Brewed Tea and Coffee

€59 per person

(01) 6142000 or events@sandymounthotel.ie

Sandymount Hotel, Herbert Road, Sandymount. Dublin 4 (Ireland), D04 VN88

