

COMMUNION

AT ORIEL HOUSE HOTEL

Sample Menu

€44.95 PER PERSON

To Start

FRESHLY MADE SOUP OF THE DAY, CROUTONS, HERB OIL
(WH1-MK-SP)

CHICKEN & MUSHROOM VOL AU VENT, WHITE WINE CREAM SAUCE,
ROCKET OIL
(WH1-MK-EG-SP)

GOATS CHEESE SALAD, CHERRY TOMATOES, RED ONION, PICKLED
CUCUMBER, BACON LARDONS
(MK-SP-MD)

Mains

ROASTED SIRLOIN OF IRISH BEEF, YORKSHIRE PUDDING, ROASTED
POTATO, VEGETABLE PARCEL, RED WINE JUS.
(WH1-MK-SP)

OVEN BAKED FILLET OF HAKE, ROASTED POTATO, VEGETABLE PARCEL,
WHITE WINE CREAM SAUCE.
(FH-MK-SP)

ROASTED CHICKEN SUPREME, ROASTED POTATO, VEGETABLE PARCEL,
ROAST JUS.
(MK-SP)

THAI YELLOW CURRY, CRUNCHY VEGETABLES, LONG GRAIN RICE,
NAAN BREAD
(WH1-SP)

Dessert

ORIEL DESSERT SELECTION ASSIETTE FROM OUR PASTRY CHEF
(WH1-EG-TN-SP)

CONTAINS ALLERGENS:

PN=PEANUTS | EG=EGGS | MS = MOLLUSCS | TNTREE NUTS| MK =MILK |CY =CELERY | SE =SESAME |SY =SOYA | MD
=MUSTARD | WH = WHEAT | FH =FISH | SP =SULPHITES | LP =LUPIN | CS =CRUSTACEANS | *WH=WHI (WHEAT FLOUR)
| WH2 (SEMOLINA) | WH3 (WHOLEMEAL), WH4 (WHEAT BRAN)| WH5 (RYE) | *LP=LPI (BARLEY) | LP2 (OATS)
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.

MENU PRICES ARE SUBJECT TO CHANGE IN THE EVENT THAT GOVERNMENT ALTERATIONS SUCH AS VAT
INCREASES OR UNFORESEEN SUPPLIER INCREASE DUE TO MARKET DEMAND AND/OR LACK OF SUPPLY OR
PRODUCTS REQUIRED.