

DRUIDS GLEN

HOTEL & GOLF RESORT

Communion & Confirmation Lunch Menu

(sample menu) €50.00pp

STARTER

Howth Head Crab Salad

Compressed Cucumber, Herb Mayonnaise, Crisp
Apple 1 - Wheat, 3,6,7,10,12

Skeaghanore Duck Confit Terrine

Woodland Mushrooms, Chestnuts, Apricot Gel, Microgreens
6,7,8 - Chestnut,10,12

Jerusalem Artichoke Soup

Toasted Hazelnuts and Parmesan Oil
6,7,8 - Hazelnut, 9,12 -

Vegan Adaptable Burrata with Broad Bean and Preserved Lemon Pesto

Shaved Asparagus, Chickpea Shoots, Confit Almonds, Basil Oil
6,7, 8 - Pine Nut, 10, 12

MAIN COURSE

Butter Roasted Cod with Sage

Connemara Clams, Broad Beans, Herb Dumplings, Vermouth
1- Wheat,3,4,6,7,9,12,14

Miso Roasted Cauliflower Steak

Rainbow Chard, Shiitake Mushrooms, Walnut- Caper Salsa
6,8 - Walnut,10,12- Vegan Adaptable

West Cork Chicken Supreme

Mushroom and Spelt Risotto, Glazed Iona Farms Carrots, Calvo Nero, Thyme Jus
6,7,9,12

DESSERT

Strawberry passion Fruit Eclair

White Chocolate Ice Cream
1 -Wheat,3,6,7,8 -

Pistachio Caramelised Apple Vanilla Mousseline

Normandy Biscuit
1- Wheat, 3,7

Chocolate Coffee Tart

Baileys Ice Cream
1 - Wheat,3,6,7, 8 - Almond

Allergen List: 1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs