


2017

## O'Connells Donnybrook Holy Communions 2017

O'Connells Donnybrook

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# O'CONNELLS

RESTAURANT

## First Holy Communions 2017

For First Holy Communions we offer lunch in the Restaurant and for larger groups we offer lunch in our private dining room, The Belmont Room.

The prices below are inclusive of personalised menus with the child's name and the child will also receive their dessert on a plate with their name inscribed in lovely milk chocolate (thoughtful and delicious!).

### PRICING

The Belmont Room – Adults €33 | The Restaurant – Adults €30

Children €1.65 per year of age up to 10 years

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### TO START

**Vine ripened Tomato & Toonsbridge Fior di Latte Mozzarella Caprese Salad**

Rocket leaves, red onion, basil pesto

**House Smoked Goatsbridge Trout gf** Tipperary crème fraiche, dill, focaccia

**Focaccia Forestière** with Creamy Mushrooms and Kelly's of Newport Black Pudding

**Avocado, Chilli, Lime** Home-made brown bread

**Soup of the Day** Herb relish

YOUNG PEOPLE

**Firehouse Bakery Focaccia Garlic Cubes**

MAINS

**Half Jospherised Irish Chicken** gf

Lentils, tomato, chorizo, boiled baby potatoes

**Roast Sirloin of Irish Hereford Prime Beef** gf

Three day gravy, home-made horseradish cream, gratin potatoes

**4 Hour Slow Cooked Shank of Irish Lamb** gf

White bean cassoulet, herb relish, gratin potato

**Duo of Irish Waters Grilled Fish of the Day** gf Béarnaise sauce

**Mildly Spiced Mixed Vegetables** gf

Sauce of mildly spiced Green Saffron curry spices, coconut milk, lentils & grilled pak choi

YOUNG PEOPLE

**Irish Chicken Goujons 'n Chips** Aioli mayo gf

DESSERT BUFFET

With Tea & Coffee

**Chocolate Brownie with Chocolate Sauce (GF)**

**Lil O'Connell Traditional Sherry Trifle (GF)**

**New Season's Strawberry Cream Meringues (GF)**

**Nonna Rizzo's Tiramisu**

**Warm Tipperary Apple Crumble, Vanilla Custard**

**Dark Chocolate Mousse, Wexford Blackcurrant Fool (GF)**

Please note the menu will vary slightly throughout service and there is no service charge on this menu.

**BOOK A TABLE**



**Call O'Connells Restaurant**

**00353 1 269 6116**





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**BOOK NOW**