

# MIDLANDS PARK

## HOTEL

### Communion/Confirmation Private Dining 2025

#### To Start

Cream of Roast Market Vegetable Soup with Chive Crème Fraiche (7.9)

Caesar Salad with Baby Gem Lettuce, Croutons, Bacon Lardons, Parmesan Cheese & Caesar Dressing (1.3.4.7.9.10.12)

Chicken & Wild Mushroom Vol Au Vent. Diced Chicken Breast Coated in a Wild Mushroom and Tarragon Cream Sauce (1.3.7.9.10.12)

Oriental Vegetable Spring Roll with Cucumber Ribbon Salad & Sweet Chilli Sauce (1.3.5.6.7.8.9.10.11)

#### The Mains

Prime Roast Top Rib of Irish Beef served with Roast Potato, Horseradish Sauce, Yorkshire Pudding & Red Wine Jus (1.3.7.9.10.12)

Pan Seared Supreme of Chicken served with Gratin Potato and Green Peppercorn Sauce (7.9.10.12)

Baked Fillet of Fresh Hake served with Wilted Spinach a White Wine & Saffron Velouté (4.7.9.10.12)

Aromatic Vegetable Korma with Aubergine, Courgette, Bell Peppers, Onion Button Mushroom.

Accompanied with Basmati Rice, and Crisp Poppadom (1.3.7.9.10.12)

#### Something Sweet

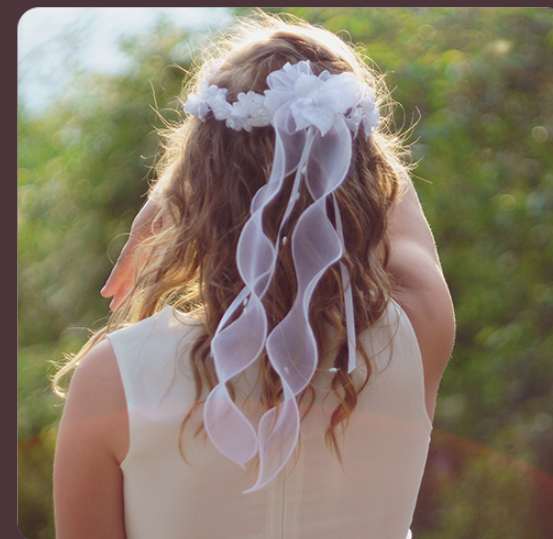
Cookies & Cream Cheesecake topped with Chocolate Sauce and Chantilly Cream (1.3.7.8)

Vegan Chocolate Mousse with Forrest Berry Compote (3.7.8)

Selection of Ice Cream Served in a Chocolate Wafer Basket (1.3.7.8)

Apple and Cinnamon Crumble with Crème Anglaise and Chantilly Cream (1.3.7.8)

Freshly Brewed Tea or Coffee



€43.95 per guest

Allergens:1: Cereal Gluten - 2: Crustacean - 3: Egg - 4: Fish - 5: Peanuts - 6: Soybeans - 7: Dairy - 8: Nuts 9: Celery - 10. Mustard  
- 11: Sesame Seeds - 12: Sulphur Dioxide & Sulphites - 13. Lupin - 14: Molluscs