

# MIDLANDS PARK

HOTEL

## Communion/Confirmation Private Menu 2026

### To Start

Cream of Leek Potato and Spinach Soup with Baked Bread Rolls & Chive Cream (7.9)

Classic Caesar Salad with Baby Gem Lettuce, Croutons, Bacon Lardons, Parmesan & Caesar Dressing

(1.3.4.7.9.10.12)

Chicken & Ham Bouchee with Wild Mushroom, Pearl Onion and White Wine Cream Sauce (1.3.7.9.10.12)

Smoked Haddock and Spring Onion Fish Cake with Lemon Salad Salsa and Thai Green Curry Yoghurt Dressing

(1.3.5.6.7.8.9.10.11)

### The Mains

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

Pan Seared Supreme of Chicken with Gratin Potato, Creamed Leek and Red Wine Jus (7.9.10.12)

Honey & Mustard Glazed Loin of Bacon with Creamed Colcannon and Chive White Wine Sauce (1.3.7.9.10.12)

Baked Fillet of Fresh Atlantic Salmon Wilted Spinach a White Wine and Dill Velouté (4.7.9.10.12)

Fragrant Risotto with Asparagus, Sun-dried Tomato, Basil Oil, Grated Vegan Cheese (1.3.7.9.10.12)

### Something Sweet

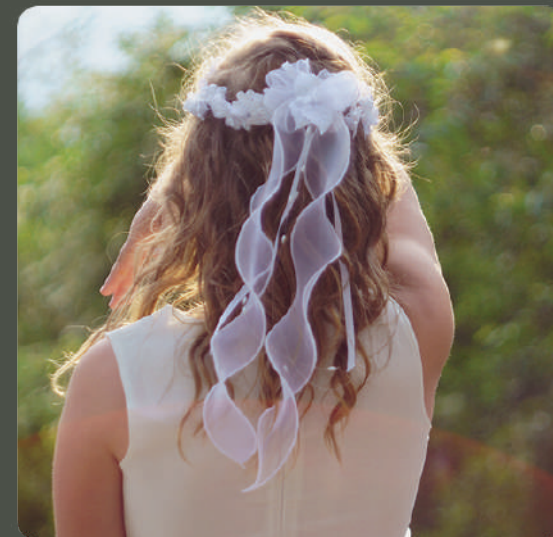
Malteser Cheesecake with Chocolate Sauce and Chantilly Cream (1.3.7.8)

Vegan Chocolate Mousse with Forrest Berry Compote (3.7.8)

Warm Sticky Toffee Pudding with Butterscotch Sauce (1.3.7.8)

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

Freshly Brewed Tea or Coffee



€45.00 per guest

Allergans: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