FIRST
HOLY COMMUNION

MANOR WEST HOTEL
★★★★

TO START

€40

Chef's Homemade Soup of the Day (4,9,13)
Served with our homemade brown soda bread (1,3,7)

Kenmare Bay Seafood Chowder (4,5,6,8,9,14)
Served with our homemade brown soda bread (1,3,7)

Chicken, Bacon & Mushroom Vol au Vent (1,4,7,9,11,14)
Sautéed chicken, cured bacon & button mushrooms, in a cream sauce, served in a puff pastry case

Goats Cheese Bruschetta (1,4,7,9,11,14)
Warm goat's cheese, sundried tomato, roasted courgettes & red peppers,
Served on toasted ciabatta with dressed rocket salad

King Prawn Salad (1,4,5,7,8,9,11,14)
Crunchy cos lettuce, pickled cucumber, red onion & avocado
With freshly cooked Atlantic Prawns with a bloody Mary dip.

MAIN COURSE

Roast Top Rib of Prime Irish Beef (1,4,7,9,14)
With a crisp Yorkshire pudding & roast gravy

Baked Fillet of Salmon (4,5,6,8,9,11,14)
With sautéed leeks, spring onion, baby spinach with a white wine & chive cream

Roast Crown of Turkey & Honey Glazed Ham (1,4,7,9,11,14)
Served with a herb & onion stuffing, cranberry compote & roast gravy

Wild Mushroom Stroganoff (1,4,7,9,11,12,13,14)
Sautéed wild mushrooms in a creamy stroganoff sauce served with fluffy rice & a garlic ciabatta

Grilled Irish 10oz Sirloin Steak (4,9,11,14)
Cooked to your liking, with sautéed onions & mushrooms, peppercorn sauce or garlic butter
(€9.50 supplement)

SEASONAL DESSERT

Strawberry Cheesecake Jar (1,4,7,13)
Strawberry cheesecake topped with a digestive crumb

Homemade Chocolate Brownie (1,4,7)
With vanilla ice-cream

Selection of Manor Luxury Ice Creams (4)
Finished with butterscotch sauce

"Manor Apple Pie" (1,4,7,14)
Served warm, with custard & vanilla ice cream

FRESHLY BREWED TEA & COFFEE

ALLERGEN GUIDE
1.Cereal 1a.Wheat 1b. Rye
1c.Barley 1d.Oats 2.Peanuts
3.Nuts 3a.Almonds
3b.Brazil Nuts 3c.Cashews.
3d.Hazelnuts 3e.Macadamia
3f.Pecan 3g.Pistachio.
3h.Walnuts 4.Milk
5.Crustaceans 6.Mollusc
7.Eggs 8.Fish 9.Celery
10.Lupin 11.Mustard
12.Sesame Seeds 13.Soya
14.Sulphar Dioxide