

CLAYTON HOTEL LIFFEY VALLEY

# COMMUNION & CONFIRMATION

## 2 COURSE MENU

### STARTERS

#### Homemade Soup of the Day

*Please ask your server for allergens*

#### Korean Style Fried Chicken Wings

Sweet cucumber relish, toasted sesame seeds

*Allergens 6 wheat, 8, 10, 13*

#### Caprese Salad

Buffalo Mozzarella and sun-ripened beef tomatoes,  
drizzled with basil pesto & balsamic reduction

*Allergens 4 pine nuts, 7*

### MAINS

#### Baked Chicken Supreme

With a mushroom duxelle caramelized onion gravy

*Allergens 7, 9, 12, 13*

#### Escalope of Salmon

Baked with a fresh herb crust, Bercy sauce

*Allergens 3 salmon, 7, 9, 12, 13*

#### Penne all'Arrabbiata

Zucchini, mushroom, capsicum,  
spicy tomato & garlic sauce

*Allergens 6 wheat, 8, 11, 13*

#### Turkey & Ham

Roast turkey & ham, onion & herb stuffing, garlic potato,  
cranberry compote with thyme & port jus

*Allergens 6 wheat, 7, 12, 13*

### DESSERTS

#### Clayton Dessert Plate

Sicilian Lemon Tart, Triple Chocolate Mousse,  
Salted Caramel Profiteroles

*Allergens 6 wheat, 7, 8, 11*

#### Tea & Coffee

All main courses are served with a selection of potatoes and vegetables.

\*Vegetarian options available on request. \*Supplement for desserts €5 per person

**€29.95 per person / €19.95 per child** (under 12)

#### ALLERGEN INDEX

No. 1 & 2 Shellfish  
No. 3 Fish  
No. 4 Peanuts  
No. 5 Nuts

No. 6 Cereal containing gluten  
No. 7 Milk/milk products  
No. 8 Soya  
No. 9 Sulphur dioxide

No. 10 Sesame seeds  
No. 11 Egg  
No. 12 Celery & celeriac  
No. 13 Mustard  
No. 14 Lupin