



CLAYTON HOTEL
LIMERICK

Communion and Confirmation Sample Menu

Starters

Soup of the day with freshly baked farmhouse breads
(Contains allergens: 6 wheats, 7, 12)

Classic Caesar salad with crisp baby gem lettuce,
Caesar dressing, garlic croutons, aged parmesan, crispy bacon
(Contains allergens: 3 anchovy, 6 wheat, 7, 11)

Duck spring rolls, hoisin and sweet chilli sauce
(Contains allergens: 6 wheats, 8, 9)

Glazed goats cheese tart, sun-dried tomato, golden raisin and walnut chutney
(Contains allergens: 5 walnuts, 6, 7, 11)

Main Courses

Prime roast sirloin of Irish beef, seasonal vegetables and red wine jus
(Contains allergens: 6 wheats, 9, 12, 13)

Pan-fried salmon, seasonal vegetables and lemon & chive beurre blanc
(Contains allergens: 3 salmon, 7, 9, 12, 13)

Pan-fried breast of chicken with seasonal vegetables and potatoes and a leek cream sauce
(Contains allergens: 7, 9, 11)

Penne pesto pasta, rich and creamy pesto sauce,
topped with sundried tomatoes and freshly grated Parmesan cheese
(Contains allergens: 5 pine nuts, 6 wheat, 11)

Dessert

Assiette of desserts

(Contains allergens: 6 wheat, 7, 11)

Tea or coffee

€39.00

Allergen Index

No. 1: Crustaceans
No. 2: Molluscs
No. 3: Fish
No. 4: Peanuts
No. 5: Nuts
No. 6: Cereal containing gluten
No. 7: Milk products

No. 8: Soya
No. 9: Sulphur Dioxide
No. 10: Sesame Seeds
No. 11: Egg
No. 12: Celery and Celeriac
No. 13: Mustard
No. 14: Lupin