

COMMUNION MENUS 2010

MENU 1

- COD SALAD CONFIT WITH PEPPERS AND ESCAROLE WITH GARLIC-BASED MOUSSELINE
- ASPARAGUS PUFF PASTRY WITH SALMON AND SEA SCALLOPS AU GRATIN IN CHARDONNAY
- OVEN ROASTED HALF SHOULDER OF LAMB WITH POTATO ROUNDS
- LEMON SORBET
- COMMUNION CAKE

MENU 2

- SALMON ROLLS WITH CHEESE AND WALNUTS, CURED HAM AND PRAWNS
- MONKFISH STEAKS WITH SAFFRON OR GREEN SAUCE
- GRILLED DUCK LEGS WITH ROAST APPLES AND MOSCATEL SAUCE
- TULIP OF ICE CREAM WITH BISCUIT
- COMMUNION CAKE

MENU 3

- SEAFOOD PLATTER (DUBLIN BAY PRAWNS, CRABS, PRAWNS AND KING PRAWNS) WITH TARTAR AND ANDALUSIAN SAUCE
- HAKE STEAKS WITH CLAMS AND BABY SQUID AL ORIO
- ARANDA YOUNG LAMB WITH POTATO ROUNDS
- TULIP OF ICE CREAM WITH BISCUIT
- COMMUNION CAKE

MENU 4

- TERRINE OF PATE, SMOKED SALMON, CURED HAM AND DRIED BEEF WITH TOAST
- STUFFED HAKE
- MONCAYO LAMB WITH POTATOES
- TULIP OF ICE CREAM
- COMMUNION CAKE

MENU 5

- LOBSTER MEDALLION SALAD, WITH PRAWNS, WATERCRESS AND ROCKET
- SEA BASS A LA MARINERA WITH CLAMS
- ROASTED RACK OF YOUNG LAMB RIBS WITH POTATOES AND LETTUCE
- TULIP OF VARIOUSLY FLAVOURED ICE CREAM
- COMMUNION CAKE

MENU 6

- EUROPEAN LOBSTER GAZPACHO SOUP WITH TRIMMINGS
- COD TATIN WITH PEPPERS
- CRUNCHY WILD ASPARAGUS WITH PRAWNS
- TURBOT STEAKS WITH ASPARAGUS
- SIRLOIN WITH FOIE GRAS AL MOSCATEL
- LEMON SORBET
- COMMUNION CAKE

MENU 7

- EUROPEAN LOBSTER WITH PRAWNS AND SALAD OF YOUNG SHOOTS AND CHIVE VINAIGRETTE
- CLAM, COCKLE AND PRAWN SOUP WITH SAFFRON
- YOUNG VEAL CHOP WITH VEGETABLE GARNISH
- TANGERINE SORBET
- COMMUNION CAKE

CHILD MENU

- CHILD STARTERS WITH VARIOUS FRIED DISHES
- YOUNG LAMB RIBS WITH SMALL POTATOES
- COMMUNION CAKE
- DISNEY ICE CREAM