

Sample Communion/Confirmation Lunch Menu

Starters

Cream of Leek & Potato Soup (eggs, milk, sulphur, cereals, celery)

Homemade brown bread

Caesar Salad (eggs, milk, sulphur, cereals, fish)

Caesar sauce, smoked bacon, rustic herb croutons, baby gem lettuce, fresh parmesan, soft boiled egg

Vol au Vent (eggs, milk, cereals, celery)

Chicken and Mushroom in a garlic cream velouté served in a pastry shell

Goats Cheese (milk, Sulphur)

Grilled St. Tola's Goats Cheese, red onion marmalade, balsamic apple gel, mixed leaves

Main Courses

Beef (Eggs, milk, sulphur, cereals, celery)

Roast rib of beef, Yorkshire pudding, horseradish sauce and pan gravy

Salmon (Milk, fish, sulphur, celery)

Baked fillet of salmon, Chic pea stew and spinach cream sauce

Turkey (Milk, sulphur, cereals and celery)

Tradition roast stuffed turkey and ham, duck fat potato and cranberry jus

Pork (Milk, sulphur, celery)

Chargrilled rack of pork, creamed lentils and pepper sauce

Vegetarian (Soya)

Thai vegetable curry, coriander scented rice, vegetable pots

Dessert

Apple Crumble (Eggs, milk, cereals, nuts)

Warm bramley apple in a sweet pastry case, walnut crumble topping, cinnamon anglaise, chantilly cream

Selection of Ice-Cream (Eggs, milk, cereals)

3 scoops of ice cream served in a wafer basket topped with a strawberry coulis and chantilly cream

Lemon Tart (Eggs, milk, cereals)

Glazed lemon tart, raspberry coulis and fruit sorbet

Brownie (Eggs, milk, cereals, nuts)

Homemade hazelnut chocolate brownie chocolate sauce, vanilla ice cream

Freshly Brewed Tea or /Coffee