



# RAVENPORT RESORT

## COMMUNION / CONFIRMATION LUNCH MENU

### STARTER

Roast Fresh Wexford Vegetable Soup with Homemade Crème Fraiche (V)(VG)(GF)

Toonsbridge Buffalo Mozzarella, Ripe Plum Tomato, Fresh Genovese Basil Pesto Bruschetta,  
Organic Wexford Leaves, Aged Balsamic syrup (V)(VG)(GF)

Homemade Citrus crumbed Wexford Seafood Fish Cake, Smoked Paprika &  
Pickled Lime Aioli, Mizuna Salad with a Champagne Salsa

Fantail of Smoked Chicken Breast, Baby Cos, Shaved Parmesan,  
Ciabatta Croutons, our decadent Caesar Dressing (GF)

### MAIN COURSE

Slow Cooked Beef Feather Blade, Champ Mashed Potato,  
Sweet Potato Crisps, Rosemary Jus (GF)

Baked Fillet of Kilmore Quay Hake wrapped in Sweet Potato Ribbons,  
Light Salmon Mousse, Sprouting Broccoli, Lemon & Lime Beurre Blanc (GF)

Fillet of Fresh Chicken Roulade with a Screen Potato, Tarragon &  
Enniscorthy Bacon Stuffing, Glazed Baby Vegetables & a Bearnaise Glaze (GF)

Tagliatelle Pasta, Baby Spinach, Chestnut Mushrooms, Grana Padano, Red Chili,  
Walnut Pesto & Crème Fraiche (V)(GF)

### DESSERT

Our Up-Side Down Strawberry Cheesecake 'Pot', Crumbed Wexford Strawberry Ice cream (GF)

Homemade Warm Apple Crumble, Oats & Pecans, Anglaise Sauce

Selection of Ice creams, Vanilla Golden Syrup, Cookie Crumb (GF)

Steaming Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Bean Ice cream (V)(VG)(GF)

Selection of Gourmet Tea & Coffee

(V) Available Vegetarian

(VG) Available Vegan

(GF) Available Gluten Free