

Savour

Sample Celebration Dinner Menu

SOUP OF THE DAY

Warm Bread Roll

Contains: Celery, (Bread Roll: Gluten (Wheat))

CHICKEN CAESAR SALAD

Crispy Bacon, House Dressing, Parmesan, Irish Baby Gem and Crispy Croutons

Contains: Milk, Gluten (wheat), Eggs, Mustard, Traces of Nuts

VOL AU VENT

Creamy Chicken & Mushroom, Watercress Salad Balsamic Reduction

Contains: Milk, Gluten (wheat)

ATLANTIC SALMON

Fondant Potato, Creamy Mash, Roast Root Vegetables, WW Sauce

Contains: Fish, Milk, Sulphites, Traces of Nuts

SLOW ROAST FEATHER BLADE

Creamy Mash, Honey and Whole Grain Mustard Jus

Contains: Mustard, Milk, Traces of Nuts

IRISH CHICKEN SUPREME

Fondant Potato, Creamy Mash, Herb and Onion Stuffing

Contains: Milk, Gluten (wheat), Traces of Nuts

VEGAN SWEET POTATO DAHL

Basmati Rice and Popadam

Contains: Mustard, Celery, Sesame, Gluten (Wheat)

VEGAN CHOCOLATE HAZELNUT FONDANT

Vanilla Ice Cream and Fresh Berries

Contains: Gluten (Wheat), Milk Soya, Traces of Nuts

STICKY TOFFEE PUDDING

Vanilla Ice Cream and Fresh Berries

Contains: Gluten (Wheat) Milk, Soya, Egg, Traces of Nuts

SELECTION OF ICE CREAM

Fresh Berries

Contains: Milk, Traces of Nuts

TEA, COFFEE & INFUSIONS

Please note, our 2 Course Menu is a Starter & Main Course, unless otherwise specified

3 Course Celebration Dinner €45 per person

2 Course Dinner €38 per person



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TRIP ADVISOR



**KILKENNY
ORMONDE**
HOTEL