



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: Dairy, Gluten (wheat), Eggs)

Vol Au Vent

Creamy Chicken & Mushroom, Watercress Salad Balsamic Reduction

(Contains: Dairy, Gluten (wheat))



Atlantic Salmon

Asparagus, Cold Water Shrimp and White Wine Beurre Blanc

(Contains: Fish, Dairy, Crustacean, Sulphites)

Slow Roast Feather Blade

Creamy Mash, Honey and Whole Grain Mustard Jus

(Contains: Mustard, Dairy))

Irish Chicken Supreme

Creamy Mash, Herb and Onion Stuffing

(Contains: Dairy, Gluten(wheat))

Vegan Vegetable Tajine

Garlic Naan and Couscous Salad

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



Vegan Chocolate Hazelnut Fondant

Vanilla Ice Cream and Fresh Berries

(Contains: Gluten (Wheat), Dairy, Soy)

Sticky Toffee Pudding

Vanilla Ice Cream and Fresh Berries

(Contains: Gluten (Wheat) Dairy, Soy, Egg)

Selection Of Ice Cream

Fresh Berries

(Contains: Dairy)



Tea, Coffee & Infusions

3 Course Celebration Dinner €45 per person

2 Course Dinner €38 per person

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

A Plating Charge of €3 Applies for Brought in Cake



**KILKENNY
ORMONDE
HOTEL**