



## THE CLUBHOUSE AT LUTTRELLSTOWN CASTLE RESORT

### COMMUNION & CONFIRMATION MENU

Three Course Meal - €52 per person

#### STARTERS

**Creamy Vegetable Soup**

Freshly Baked Bread Roll  
(1(wheat), 7)

**Goat's Cheese & Roasted Beetroot Tartlet**

Candy Walnuts, Orange Zest, Rocket Leaves and House Dressing  
(1(wheat), 7, 8(walnuts), 10)

**Herb-Crusted Salmon Roulade**

Pickled Fennel, Cucumber and Wasabi Aioli  
(4,12)

**Heirloom Tomato Salad**

Baby Leaf Salad, Avocado, Pickled Red Onion and Aged Balsamic Reduction  
(12)

#### MAIN COURSES

**Braised Blade of Beef**

Slow-Braised Blade of Beef, Red Cabbage, Carrot Purée,  
Glazed Baby Carrots, Creamy Mashed Potato and Pearl Onion Gravy  
(7,10,12)

**Supreme of Chicken**

Black Pudding, Lyonnaise Potatoes, Steamed Broccoli and Wild Mushroom Sauce  
(1(wheat),7,12)

**Pan-Seared Sea Bass**

Spring Onion Potato Cake, Sautéed Samphire and Citrus Beurre Blanc  
(4,7,12)

**Charcoal-Roasted Cauliflower**

Green Beans, Garden Herbs and Romesco Sauce  
(12)



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#### DESSERTS

##### **Raspberry Délice**

Light Raspberry Mousse, Sponge and a Raspberry Glaze  
(1(wheat),3,7)

##### **Caramel & Vanilla Cheesecake**

Creamy Vanilla Cheesecake, Caramel Notes and a Biscuit Base  
(1(wheat),3,7)

##### **Tropical Fruit Mousse**

Passionfruit and Mango  
(1(wheat),3,7)

##### **Apple Crumble**

Warm Spiced Apples and Oat Crumble  
(1(wheat),3,7)

1. Gluten (Wheat, Rye, Barley, Oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan Nuts, Brazil Nuts, Pistachio, Macadamia) 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs  
GF - Gluten Free Option Available, V - Vegetarian Option Available

*Please note, a 12.5% service charge will be added.  
All gratuities and service charges are distributed directly to our staff.*

All Prices are Inclusive of VAT  
All our meat is of Irish origin and locally sourced.



As member of Good Food Ireland, we are committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers.