Communion & Confirmation Menu

2 Courses €18.95

3 Courses €23.95



Starters

- Homemade Soup of the Day with freshly home baked bread (gluten free bread available) (C)
- Bru Signature Spicy Chicken Wings with garlic & chive dip and celery sticks (C)
- Soft Irish Goats Cheese Salad with mixed leaves, diced tomatoes and beetroot chutney, topped with candied walnuts and raspberry puree (C) (V)
- Deep Fried Tipperary Brie 3 wedges served with cranberry sauce garnished with crisp salad leaves tossed in a honey & mustard dressing (V)
- Garlic Mushrooms coated with golden breadcrumbs, served with crisp leaves and garlic mayonnaise (V)

Mains Course

- Beer Battered Fish & Chips deep fried cod in a crispy brú Rua beer batter served with home cut skinny chips, mushy peas & tartar sauce
- Grilled Prime beef burger topped with emmental cheese, frizzled onions, Ballymaloe relish & baby gem lettuce
 on a toasted brioche bap served with home cut skinny chips
- Roast Chicken supreme served with creamed potatoes, seasonal vegetables and a mushroom & cider cream sauce (C)
- **8oz Sirloin Steak** cooked to your liking and served with home cut skinny chips, bread crumbed onion rings & a whiskey peppercorn sauce (€7 supplement)
- Pan-fried Fillet of Salmon with creamed potatoes, seasonal vegetables and a garlic & white wine cream sauce
 (C)
- Chestnut Mushroom & Baby Spinach Risotto with sauté mushrooms, sundried tomatoes, wilted baby spinach in a roast garlic & tomato sauce infused with fresh basil & topped with parmesan shavings (V) (C)

Homemade Desserts

- Chocolate Brownie served warm with vanilla ice cream and topped with a luxurious milk chocolate sauce
- Cheesecake of the day on a crunchy biscuit base
- Warm Apple Pie sugar coated stewed apples & sweet pastry served with creme anglaise and fresh cream
- Selection of Ice-cream served in a tuille basket (C) without basket

(V) Vegetarian friendly

(C) Coeliac friendly



