

THE MARTELLO

CONFIRMATION & COMMUNION MENU

Starters

Four Courses €24.95

Homemade Soup of the Day

Made from fresh local vegetables & served with our homemade brown soda bread (1, 5, 6, 10, 12, 15)

Homemade Seasonal Chicken Liver and Smoked Bacon Pâté

Spiced plum chutney, Guinness scented red onion jam, mixed micro herb salad with toasted crostini (1, 5, 15)

Deep Fried St. Brendan's Brie

Warm melted brie wrapped in golden crisp wonton pastry, served with caramelised pear salad, cranberry and orange coulis (1, 5, 6)

Thai Chicken Satay

Lightly seasoned strips of chicken, aromatic peanut sauce, served on a bed of soy noodles (1, 5, 7, 9, 10, 11, 15)

Crispy Pancetta Caesar Salad

Baby gem lettuce, sun dried tomatoes, herb croutons, crispy pancetta, aged parmesan flakes, anchovy Caesar dressing (1, 2, 5, 6, 8, 11, 15)

Crispy Mini Fivemiletown Goat's Cheese Croquette (v)

Coated in panko crumb, with balsamic and truffle honey, caramelised walnuts and rocket leaves (1, 5, 6)

Mains

Roast Joint of the Day

Please ask your server

The Tower's Famous Slow Braised Lamb Shank

Served with chive mash, caramelised shallots, seasonal vegetables and a red wine and rosemary jus (1, 10, 11, 13, 15)

Cajun Chicken & Smoked Bacon Pasta

Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, topped with aged parmesan flakes and served with garlic ciabatta (1, 5, 6, 15)

Baked Salmon Fillet

With a dill herb crust, served with chive creamed potatoes, roast plum tomato and fresh basil sauce and seasonal vegetables (1, 2, 5, 15)

Italian Baked Lasagne

Rich Italian bolognese sauce layered with fresh pasta sheets, béchamel sauce, topped with mozzarella and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and house fries (1, 5, 6, 10, 13, 15)

Turkey Stir Fry

Soya glazed turkey fillet strips with pak choi, stir fried vegetables, chilli, coriander, garlic and soya and oyster sauce served with steamed basmati rice (9, 12, 15)

Chargrilled Halloumi & Portobello Stack and Pomodoro Gnocchi

Grilled Portobello mushroom filled with cranberry, hazelnut, orange and sage stuffing topped with chargrilled halloumi cheese, served with a side of plum tomatoes and fresh basil Pomodoro gnocchi (1, 5, 6, 8, 15)

Dessert

Pavlova

Served with fresh cream and berries (1, 6)

Toblerone Cheesecake

With vanilla cream & Belgian chocolate sauce (1, 5, 6, 8, 9)

Warm Chocolate Fudge Cake

Indulgent chocolate cake served with Belgian chocolate sauce and vanilla pod ice cream (1, 5, 6)

Tea or coffee