

THE MARTELLO

COMMUNION & CONFIRMATION MENU

STARTERS

Homemade Soup of the Day

Served with homemade brown bread

Deep Fried St. Brendan's Brie (V)

Melted brie, wrapped in golden crisp wonton pastry, served with a dressed baby leaf salad and a cranberry & orange coulis

Classic Caesar Salad

Served with baby gem lettuce, herb croutons, crispy pancetta, aged parmesan, anchovy Caesar dressing, pine nuts

Thai Marinated Chicken Satay

Cooked in a spicy peanut sauce, served on a bed of soy noodles

Glazed Chicken Wings

Tossed in one of the following sauces:

BBQ / Sweet Chilli n' Lime / Salt n' Chilli / Hot n' Spicy

Served with blue cheese mayonnaise

MAINS

All main courses served with side of fries, side salad or vegetables

Joint of the Day

Ask server for details

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

Martello Chicken Curry

Seasoned chicken strips sauteed with red onion, pak choi, mixed peppers, carrots and courgettes, served in a mild curry sauce with steamed rice and crisp poppadoms

Italian Baked Lasagne

Topped with mozzarella and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and fries

Fish of the Day

Ask server for details

Vegan Burger (VG)

Plant based meaty patty with chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, vegan garlic mayo served in a vegan bun with fries

DESSERTS

Toblerone Cheesecake

Rich Swiss chocolate with honey and almond nougat flavored cream cheese filling, on a biscuit base with caramel sauce and whipped vanilla ice cream

Warm Chocolate Fudge Cake

Indulgent chocolate cake served with Belgian chocolate sauce and whipped vanilla ice cream

Warm Homemade Apple Pie

Stewed Bramley apples oven baked with short crust pastry and served with homemade vanilla pod custard and whipped vanilla ice cream

TEA/COFFEE

Allergen menu available – please ask your server

2 Courses €25 / 3 Courses €30