



# SHARED COMMUNION PARTIES

Join us for our best selling

Shared Communion Parties in May 2026:

- a 2- COURSE GOURMET BUFFET LUNCH
- FAMILY FRIENDLY PETTING ZOO
- a CHILDREN'S DISCO & DJ

ADULT

€54.95



**CHILD** 

€37.95

Communion child goes FREE!

Private Dining options also available in our Sundial Restaurant

Contact us to enquire:

Tel: +353 1 827 5600 | E-mail: meetings.blanch@carlton.ie





## COMMUNIONS & CONFIRMATIONS Our Spaces

#### **Greenwich Suite**

For an unforgettable Communion celebration, book our popular **Shared Communion Parties** in the Greenwich Suite. Enjoy a private bar, beautifully decorated room, children's disco with DJ, and our family favourite – the Petting Zoo in the Greenwich Garden! Catering for up to 350 guests. *Limited spaces available*.





#### Sundial Restaurant

For a memorable semi-private Communion meal, the stylish **Sundial Restaurant** is available on request for small groups.

For larger private celebrations, speak to our Events Team for more options.





### SHARED COMMUNION PARTY SAMPLE MENU

#### **STARTERS**

Creamy Soup of the Day served with a selection of bread rolls & brown soda bread

#### **Selection of Salads**

coleslaw, potato salad, tomato, cucumber & red onion salad, Waldorf salad & mixed baby leaves

#### **MAINS**

Slow Braised Hereford Irish Steak Bourguignon

Oven Roast Free Range Irish Chicken Supreme

Herb Crust Baked Fillet of Salmon

Spinach & Ricotta Tortellini

accompanied by a selection of seasonal vegetables and creamy & roast potatoes

Served with Freshly Brewed Tea and Coffee





### RESTAURANT TABLE D'HÔTE SAMPLE MENU

3-Course Adult Menu - €43.95 | 3-Course Child Menu - €24.95 Communion/Confirmation child dines for free

#### **STARTERS**

**Traditional Caesar Salad** 

with little gem, smoked bacon, croutons, parmesan and garlic aioli

**Creamy Soup of the Day** 

served with a selection of bread rolls & brown soda bread

**Smoked and Fresh Creamy Seafood Chowder** 

served with homemade brown bread

**Hot and Spicy Chicken Wings** 

drenched in our signature Louisiana hot sauce & blue cheese dip

#### **MAINS**

Slow Braised Hereford Irish Steak Bourguignon

spring onion horseradish mash, herb-roasted root vegetables, red wine jus

Oven Roast Free Range Irish Chicken Supreme

creamed potatoes, wild mushroom veloute, maple glazed carrots with truffle oil

Herb Crust Baked Fillet of Salmon

champ mash, grilled asparagus, dill beurre blanc sauce

Spinach and Ricotta Tortellini

spicy roasted bell pepper sauce topped with parmesan

#### **DESSERTS**

Homemade Sticky Toffee Pudding

with Chantilly cream

**Burnt Basque Vanilla Cheesecake** 

topped with blueberry compote

**Buttermilk Panna Cotta** 

pineapple salsa

Warm Bramley Apple & Cinnamon Crumble

vanilla cream anglaise



