



## *Ocean Sands Hotel*

Communion & Confirmation

Lunch Celebrations

Packages for 2019

Starting From €19.95 per person

Bookings are now being taken....

For More Information & Bookings

Please Contact Hotel Reception

Tel: (096) 26700

Email: [info@theoceansandshotel.ie](mailto:info@theoceansandshotel.ie)

Enjoy a delicious 4 course meal

With a complimentary glass of wine and then relax for the afternoon

Entry to Pebbles – Ocean Sands Indoor Play Area

Children's Entertainer on Selected Days

Your Little VIP enjoys their Dinner Free!!

## *Sliver Menu*

*€19.95 per person*

### **To Begin**

Cream of Vegetable Soup with Crusty Bread Roll  
Chicken & Mushroom Vol Au Vent with a Rich White Wine Crème  
Breaded Torpedo Prawns with Sweet Chilli Dip

### **Main Course**

Roast Prime Sirloin of Beef with Yorkshire Pudding & Roast Gravy  
Grilled Fillet of Atlantic Salmon topped with a Herb Crust & White Wine Sauce  
Breast of Chicken stuffed with Kelly's Newport Black Pudding  
wrapped in Bacon with Peppercorn Crème

*Main Courses served with Creamy Mash Potato, Potato Croquette & Seasonal Fresh Vegetables*

### **Dessert**

Your own Celebration Cake Cut & Plated

Add €1 to include cake served with Cream & Ice-Cream

Freshly Brewed Bewley's Tea & Coffee

Glass of House Wine included

## *Gold Menu*

*€22.95 per person*

### **To Begin**

Cream of Vegetable Soup with Crusty Bread Roll  
Chicken & Mushroom Vol Au Vent with a Rich White Wine Crème  
Breaded Torpedo Prawns with Sweet Chilli Dip  
Goats Cheese & Caramelised Red Onion Tartlet with Balsamic Glaze

### **Main Course**

Roast Prime Sirloin of McHale's Beef with Yorkshire Pudding & Roast Jus  
Grilled Fillet of Atlantic Salmon topped with a Herb Crust & White Wine Sauce  
Breast of Chicken stuffed with Kelly's Newport Black Pudding  
wrapped in Bacon with Peppercorn Crème  
Roast Stuffed Turkey & Honey Glazed Ham with Roast Gravy  
*Main Courses served with Creamy Mash Potato, Potato Croquette & Seasonal Fresh Vegetables*

### **Symphony of Desserts**

Warm Apple Crumble & Ice Cream,  
Cheesecake of the Day ,  
& Cream filled Profiteroles topped with a Rich Mint Chocolate Sauce

Freshly Brewed Bewley's Tea & Coffee

Glass of House Wine included

## *Platinum Menu €*

*€24.95 per person*

### **To Begin**

Cream of Vegetable Soup with Crusty Bread Roll  
Chicken & Mushroom Vol Au Vent with a Rich White Wine Crème  
Breaded Torpedo Prawns with Sweet Chilli Dip  
Oriental Duck Spring Rolls with Asian Dipping Sauce  
Caramelised Red Onion & Goats Cheese Tartlet with Balsamic Reduction  
Bacon & Cheese Potato Skins with Sour Cream

### **Main Course**

Roast Prime Sirloin of McHale's Beef with Yorkshire Pudding & Roast Jus  
Grilled Fillet of Atlantic Salmon topped with a Herb Crust & White Wine Sauce  
Breast of Chicken stuffed with Kelly's Newport Black Pudding  
wrapped in Bacon with Peppercorn Crème  
Roast Stuffed Turkey & Honey Glazed Ham with Roast Gravy  
*Main Courses served with Creamy Mash Potato, Potato Croquette & Seasonal Fresh Vegetables*  
Penne Pasta Carbonara with Crusty Garlic Bread  
Creamy Chicken Curry served with Basmati Rice

### **Symphony of Desserts**

Warm Apple Crumble & Ice Cream,  
Cheesecake of the Day ,  
& Cream filled Profiteroles topped with a Rich Mint Chocolate Sauce

Freshly Brewed Bewley's Tea & Coffee

Glass of House Wine included

## Children's Menu

Main Course & Dessert €7.95 per child

### Choice of Main Course

Kids Pasta with Tomato Sauce & Garlic Bread

Chicken or Cod Goujons with Chips

Quarter Pounder and Chips

Sausages, Beans & Mash or Chips

### Choice of Dessert

Cookie & Mint Ice Cream

Profiterole with Chocolate Sauce

Chocolate Muffin & Ice Cream

Half Portions of Adult Main Courses Available and Dessert €1.95