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THE HOBAN HOTEL

CHRISTENING CELEBRATIONS

1801 Restaurant & Bar

1801 Restaurant & Bar is a bright and contemporary space providing an air of luxury and elegance in a comfortable, warm, and welcoming environment.

Delicious Dining

Our menus have been thoughtfully created, everything is freshly made and cooked to order and designed to satisfy every palette. We have a choice of self serve Buffet Dining Option for €21.95pp or a Three Course Meal €28.95pp, Kiddies Meals €9.95pp

For the Little Ones

We have a dedicated kids menu with all their favorite

Capture the moment

We have a beautiful outdoor Terrace area and extensive green space for you to enjoy as a family to take photos and for children to play in too

Whats next ?

To make a booking we will require the following please

- Date and time for your booking
- Contact Name & Telephone number
- Celebrants Childs Name
- Group Numbers – Adults and Children
- Deposit of €10 per adult and €5 per child
- Balance can be paid on the day
- Confirmation of numbers strictly one week in advance of the date

Contact Karen Sales@hobanhotelkilkenny.com **T** 056 7782100 **M** 086 788 6234
www.hobanhotelkilkenny.com



1801

AT THE HOBAN HOTEL

CHRISTENING LUNCH MENU OPTIONS

Three Courses Lunch €28.95pp

STARTERS

1801 Signature Soup of the Day

Served with a Crispy Bread Roll (5,6,7,10,12)

The Hoban Caesar Salad

Crispy Baby Gem Leaves, Mix Vegetables, Smoked Bacon, with Garlic Croutons, Shaved Parmesan and a Creamy Homemade 1801 Caesar Dressing (3,5,6,7,11,13)

Creamy Mushroom & Smoked Chicken Vol au Vent

Served with Mixed Salad Garnish finished with a Honey & Mustard Dressing (6,7,9,13)

MAIN COURSES

Oven Roasted Supreme of Chicken

Served with a Brandy Green Peppercorn Sauce and Served with Market Vegetables and Potatoes (5,6,7,8,9,10,12,13)

Oven Baked Herb Crusted Fillet of Hake

served with a White Wine, Baby Shrimp & Dill Sauce, Seasonal Market Vegetables & Baby Boiled Potatoes (1,3,5,6,7,9,13)

Succulent Roast Beef

Yorkshire Pudding Gravy Jus, Seasonal Market Vegetables and Potatoes (7,8,9,12,13)

DESSERTS

Lightly Warmed Apple & Mixed Berry Crumble

With Homemade Fruit Coulis & Freshly Whipped Cream (4,5,6,7,8,9,11)

Selection of Ice Cream

Topped with Butterscotch Sauce (4,5,6,7,8,9,11)

Eton Mess

Crushed Meringue With Fresh Strawberries, Whipped Cream and Berry Coulis (7,11)

Freshly Brewed Tea & Coffee

ALLERGENS: No.1 Crustaceans No.2 Molluscs No.3 Fish No.4 Peanuts No.5 Nuts No.6 Gluten No.7 Milk/Milk Products No.8 Soya No.9 Sulphur Dioxide No.10 Sesame Seeds No.11 Eggs No.12 Celery & Celeriac No.13 Mustard No.14 Lupins V Vegetarian

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Celebration Cake

If you choose to bring in a cake we request that this does not contain cream and there will be a charge of €1.50 per adult to cut and serve the cake per person



CHILDRENS MENU €9.95PP



Kids Pasta Served with Homemade Tomato & Basil Cream Sauce (6,7)

Fingers & Fries Served with Baked Beans (3,6)

Chicken Goujons Golden Battered Goujons Served with Fries (3,6,7,8,10,11,12)

Bangers & Mash Served with Baked Beans & Gravy

Half Portion of the **Special of The Day**

Sweet Treats

Chocolate Brownie Slightly Heated with Chocolate Sauce & Vanilla Ice Cream

Duo of Ice Cream - 2 Scoops of Ice Cream

Juice Mi-wadi, Black-currant or Orange, Glass of Milk

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