H THE HOBAN HOTEL KILKENNY

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. Three Course Meal €28.95pp, Kiddies Meals €9.95pp

FOR THE LITTLE ONES

We have a dedicated kids menu with all their favorites

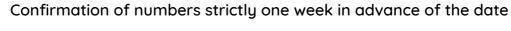
CAPTURE THE MOMENT

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
- Celebrants Childs Name
- Group Numbers Adults and Children
- Contact Name & Telephone number Deposit of €10 per adult and €5 per child
 - Balance can be paid on the day





Contact Karen to make your reservation

T: 056 778 3100 | M: 086 788 6234 | E: sales@hobanhotelkilkenny.com | W: hobanhotelkilkenny.com



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 Seasame Seeds No.11 Eggs No.12 Celery & Celeriac No.13 Mustard No.14 Lupins V Vegetarian



CHRISTENING BUFFET LUNCH MENU €21.95PP

Choice of two Main Courses served from a Buffet Station

Creamy Chicken A La King with boiled rice / handcut chips Homemade Beef Stroganoff with boiled rice / handcut chips Homemade Chicken or Vegetable Curry with boiled rice / handcut chips All Served with a selection of Salads

Minimum Numbers Adults 20 persons

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

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 Seasame Seeds No.11 Eggs No.12 Celery & Celeriac No.13 Mustard No.14 Lupins V Vegetarian