

Graduation Gatherings

Dinner Sample Menu 2026

This menu is a sample and is subject to change.
Dinner bookings are available from 5pm to 8.30pm arrival times.

To Begin...

Tempura Prawns

Served Sweet Chilli Mayo and Baby Leaf Salad
(Allergens: 1,2,3,6,7)

Hobson's Soup of the Day

Served with Fresh Herbs and Croutons
(Allergens: 1,6,7,9)

Tower Vol au Vent

Roast Breast of Chicken and Herb Fried Button
Mushrooms with a White Wine and Tarragon Cream
Sauce in a Crispy Puff Pastry Case
(Allergens: 1,3,6,7,12)

Hobsons's Breaded Potato Cake

With Smoked Bacon and Spring Onion
topped with Homemade Guacamole
(Allergens: 1,3,6,12)

Honey Goat's Cheese and Roast Vegetable Focaccia
with Dressed Rocket and Balsamic Drizzle
(Allergens 3,6,7,12)

The Main Event...

Roast Feather Blade of Irish Beef

Yorkshire Pudding, Creamy Mash,
Roast Herb and Red Wine Gravy
(Allergens: 1,3,6,7,9,12)

10oz Striploin Steak - €8.50 supplement

Sauteé Mushrooms, Creamy Mash, Onion Rings,
your choice of Pepper Sauce or Garlic Butter
(Allergens: 1, 3, 7, 12)

Oven Roasted Supreme of Chicken

With Forest Mushroom and Tarragon Cream Sauce
(Allergens: 6,7,12)

Oven Baked Fillet of Fish of the Day

With White Wine and Dill Cream Sauce
(Allergens: 4,6,7,12)

Spinach and Ricotta Tortellini

With a Creamy Garlic and Parmesan Sauce
(Allergens: 1,3,6,7)

All our main courses are served with fresh market
vegetables and potatoes from Dunphys of Annestown

The Sweet Finale...

Chef's Dessert Plate

A Trio of Desserts from our Pastry Chef
(Allergens: 1,3,7,8,12)

Freshly Brewed Tea or Filtered Coffee included

Menus Allergens: 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs

We have a full Kids Menu available for younger guests attending.

For Dining Reservations:

T. 051 862300 (Dial option 2 for Events)

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