

Graduation Gatherings

Lunch Sample Menu 2026

*This menu is a sample and is subject to change.
Lunch bookings are available from 12.30pm to 4pm arrival times.*

To Begin...

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)*

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 Dunphrys 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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