

Graduation Sample Menu

To Begin...

Homemade Soup of the Day

Served with Fresh Herbs and Croutons

Classic Caesar Salad

*Crisp Romaine Lettuce, Croutons, Crispy Streaky
Bacon, Soft Boiled Egg, Parmesan Flakes
and Caesar Dressing*

Brie Fritters

*Rocket and Pear Salad, Caramelised Walnuts,
Plum Relish*

Smoked Salmon, Dill and Spring Onion Potato Cake

*Baby Leaf, Carrot and Beetroot Salad
with a Chive Creme Fraiche*

Warm Confit Duck Salad

*Orange, Watercress and Pea Shoot Salad,
Toasted Hazelnuts and Honey and Soy Dressing*

The Main Event...

Prime Irish 10oz Sirloin Steak

*Slow Roasted Portobello Mushroom, Grilled Onion,
served with Brandy and Black Pepper Sauce
or Garlic and Herb Butter, or a Roast Herb Gravy
(€6 supplement)*

Pan Fried Chicken Supreme

*Mushroom, Garlic and Tarragon Stuffing,
Creamed Spinach and a Scallion Mash, Creamy
Mustard and White Wine Sauce*

**Roasted Butternut Squash,
Kale and Courgette Tagliatelle**
served with a Basil and Blue Cheese Cream

Slow Braised Feather Blade of Beef

*Celeriac and Potato Gratin,
Red Wine and Rosemary Sauce*

Pan Fried Hake,

*Confit of Provencale Vegetables,
with a Mussel and Chive Veloute*

*All our main courses are served with fresh market
vegetables and potatoes*

The Sweet Finale...

Chef's Dessert Plate

A Trio of Desserts from our Pastry Chef

Freshly Brewed Tea or Filtered Coffee included



**Do you have any special dietary requirements? Please notify
a member of our team who will advise you of menu alternatives.**