

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.