

## 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*

#### Asian Duck Spring Roll

*Red Onion Compote, Hoisin Sauce and Baby Leaves*

#### Kilmore Quay Smoked Salmon

*Horseradish Creme Fraiche, Beetroot and Dill*

#### Basil, Mint and Citrus Infused Trio of Melon

*Feta Cheese and Pistachio*

### The Main Event...

#### Prime Irish 10oz Sirloin Steak

*Confit Flat Cap Mushroom, Whiskey and Herb Roasted Red Onion with Brandy and Pepper Sauce or Garlic Butter  
(€6 supplement)*

#### Pan Fried Chicken Supreme

*Creamy Mash and Provencale Sauce*

#### Spinach & Ricotta Tortellini

*Pearl Onion and Wild Mushroom, Parmesan Shavings and Rocket Leaves*

#### Apricot Stuffed Roast Pork

*Creamy Mash and Thyme Jus*

#### Baked Fillet of Hake,

*Leek and Chive Cream Sauce and Creamy Mash*

*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.