

Graduation sample menu

Soup of the Day Served

With freshly baked farmhouse breads
(Contains allergens: 6 wheats, 7, 12)

Classic Caesar Salad

Crisp baby gem lettuce, caesar dressing, garlic croutons, aged parmesan, crispy bacon
(Contains allergens: 3 anchovy, 6 wheat, 7, 11)

Duck Spring Rolls

served with hoisin and sweet chilli sauce
(Contains allergens: 6 wheats, 8, 9)

Crispy Salt and Pepper Squid

Served on a bed of fresh salad, topped with mango and chilli dressing
(Contains allergens: 1 & 2 squid, 6 wheat, 7, 11)

Prime Roast Sirloin of Irish Beef,

Seasonal vegetables and red wine jus
(Contains allergens: 6 wheats, 9, 12, 13)

Catch of the Day

Served with seasonal vegetables and lemon & chive beurre blanc
(Contains allergens: 3 fish, 7, 9, 12, 13)

Pan-Fried Breast of Chicken

With seasonal vegetables & potatoes and a leek cream sauce
(Contains allergens: 7, 9, 11)

Penne Arrabiatta

With a spiced tomato and red pepper ragu
(Contains allergens: 6 wheats, 9, 11, 12)

Chef's Dessert Tasting Plate

(Contains allergens: 6 wheat, 7, 11)

Tea or coffee

€39.00pp (inclusive of a glass of prosecco on arrival & complimentary car parking)

Allergen Index

No. 1: Crustaceans
No. 2: Molluscs
No. 3: Fish
No. 4: Peanuts
No. 5: Nuts
No. 6: Cereal containing gluten
No. 7: Milk products

No. 8: Soya
No. 9: Sulphur Dioxide
No. 10: Sesame Seeds
No. 11: Egg
No. 12: Celery and Celeriac
No. 13: Mustard
No. 14: Lupin