




**Graduation Menu**


Warm tartlet of confit shredded duck and sesame stir-fried vegetables,  
nuac cham dressing and crispy rice noodles 


Fresh homemade soup of the day, served with farmhouse breads 


Spinach, walnut and goats cheese tart, cranberry caramel and dressed winter leaves 


Tian of applewood smoked chicken and Limerick bacon cous-cous, mango and tarragon emulsion 




Grilled prime Irish sirloin steak, slow roast tomato and red onion jam,  
choice of peppercorn and cognac cream, rich roast jus or garlic butter (*€7 supplement*) 


Herb crusted pave of Wild Atlantic cod, chorizo and white bean cassoulet,  
roast tomato and garlic fondue 

Butter roasted chicken fillet stuffed with a wild mushroom and spinach farce,  
cep cream sauce and sauteed winter kale 


9 hours slow roasted shoulder of Cratloe hills lamb,  
celeriac champ, spiced carrot puree and smoked paprika jus (*€2 supplement*) 

Porcini mushroom ravioli in a tangy red pepper and tomato fondue  
topped with aged parmesan cheese 



Warm gooey chocolate fondant with double chocolate ice-cream 

Vanilla and chocolate marbeled cheesecake, bitter chocolate sauce 

Salted caramel meringue roulade, candied walnuts and fresh vanilla cream 

Selection of dairy ice-creams in a crisp wafer basket, silky butterscotch sauce 



Tea or coffee

€25.00