



Graduation Menu

€49 per person



Homemade Soup of the Day

Fresh Baked Breads

1w, 3, 4, 5, 11

Basil Chicken Terrine, Pine Nut & Rocket

Garlic, Parmesan Dressing

2, 3, 4

Prawn & Smoked Salmon Tian

Smoked Paprika & Chive Sauce

1w, 2, 3, 4, 7, 9

Warm Goats Cheese Tart

Onion Jam, Cranberry & Carrot Salad

1w, 3, 4



21 Day aged Roast Sirloin of Irish Beef

Cheesy Yorkshire Pudding, Red Wine Reduction

1w, 2, 3, 4, 5, 11

Roast North West Cod

Pea, Spinach Risotto, Lemon Butter Sauce.

3, 4, 7, 11

Grain Fed Supreme of Chicken

Roast Potato, Herb & Onion Stuffing, Whiskey cream

1w, 3, 4, 5, 11

Tuscan Vegetable Bake

Tomato & Garlic Sauce, Mix Seed Topping

3, 4



Glasshouse Assiette of Mini Desserts

Warm Strawberry & Apple Crumble

Soft Scoop Ice Cream

Passionfruit & Mango Opera Cake

1w, 2, 3, 4, 6 Almond

1. Cereals Containing Gluten- w-Wheat o-Oats- b- Barley- r- Rye
2. Egg 3. Milk 4. Soybeans 5. Celery 6. Nuts 7. Fish 8. Peanuts
9. Crustaceans 10. Molluscs 11. Sulphur Dioxide 12. Mustard 13. Sesame 14 Lupin