



Sample Graduation Menu 2019

Start

Chefs soup of the day with warm bread

Classic Chicken Caesar salad, soda bread croutons, shaved parmesan

Piri-Piri chicken wings, house salad, garlic mayo

Classic prawn cocktail with toasted Veda bread

To follow

6 oz Sirloin steak, skinny fries, grilled tomato, pepper sauce

Pan roasted chicken supreme, colcannon mash, roasted root vegetables, thyme jus

Pan roasted salmon fillet, spring onion mash, asparagus, and mariniere sauce

Sweet potato & mixed bean chilli, steamed rice

To finish

Sticky toffee pudding with orange toffee sauce & vanilla ice cream

Apple & Berry crumble with custard

Chocolate torte with vanilla Chantilly cream

A Trio of Irish ice cream with chocolate sauce

Tea and Coffee

£25.00 per Adult

Kids Meals £7.00