

Graduation Menu

CLASS OF 2025

STARTERS

HOMEMADE MIXED VEGETABLE SOUP

homemade brown bread 1,5,8,9

'GRAND STYLE' SEAFOOD CHOWDER

homemade brown bread 1,5,8,9,12,14

Chicken Liver Parfait

toasted brioche, red onion jam & mixed salad 1,5,8,14

GOLDEN FRIED WEDGES OF BRIE

blackberry & gooseberry jam 1,5,8,14

CLASSIC PRAWN COCKTAIL

fresh avocado & marie rose sauce 1,8,14

MAIN COURSES

ROAST RIB OF PRIME IRISH BEEF

natural jus 8,9,14

HEREFORD 90Z GRILLED SIRLOIN STEAK [€10 SUPPLEMENT]

served on a bed of sauteed mushrooms & onions with french fries

choice of peppercorn sauce or garlic butter 1,8,9,14

BAKED FILLET OF ATLANTIC SALMON

prawns & lemon and dill creamsauce 1,6,8,9,14

DELUXE CHICKEN SUPREME

black pudding & piquillo 1,8,9,14

SMOKED TOFU & VEGETABLE STIRFRY

Served with chickpea & Basmati Rice

HOMEMADE MILD CHICKEN KORMA

poppadom & basmati rice 1,5,7,8

THE GRAND BEEF BURGER

bacon and cheese, chipotle mayo, house salad & french fries 1,2,5,8

SERVED WITH SEASONED VEGETABLES & CREAMED POTATOES

DESSERTS

CHOCOLATE MOUSSE

a scoop of vanilla ice cream 1,3,5,8,11

STRAWBERRY CHEESECAKE

served with a duo of sauces 1,3,5,8,11

WARM APPLE CRUMBLE

homemade custard sauce 1,3,5,8,11

'GRAND STYLE' BAKED ALASKA

strawberry & vanilla ice cream on a sponge base,
covered with Italian meringue & served with a duo of sauces 1,3,5,8,11

Served with a selection of freshly brewed Teas or Coffee

**SET MENU
€45 PER
PERSON**