



# GRADUATION MENU

## STARTER

### FRESHLY ROASTED VEGETABLE SOUP

Blended Smooth with Brown Soda Bread

### HERBED WILD MUSHROOM CHICKEN VOL-AU-VENT

Golden Puff Pastry Cases filled with Chicken & wild Mushrooms with white creamy sauce

### WARM SMOKED DUCK BREAST SALAD

Rocket & Baby Leaves, Cherry tomatoes with Citrus Orange dressing

### BREADED BAKED BRIE

Cranberry Jam, Toasted, Sourdough Bread

## MAIN

### PRIME ROAST SIRLOIN OF IRISH BEEF

Roasted and Cream Mash Potato, Seasonal Vegetables and Rich Pan-Roasted Gravy

### OVEN BAKED CHICKEN SUPREME

Stuffed with Sage Onion Stuffing, Rosemary Scented Gravy

### FILLET OF FRESH COD

Prawn Bisque, Creamed Mashed Potato, Broccoli Florets

### VEGETABLE & NUT ROAST WELLINGTON

Plumped Tomato, Basil & Garlic Sauce

## ASSIETTE OF DESSERT

### IRISH CREME CHEESECAKE

### APPLE NUTMEG CRUMBLE

### PASSION FRUIT MOUSSE & VANILLA ICE CREME

€45.95