



Price: €25.00

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GRADUATION STARTERS

Cream of Vegetable Soup

Herb Croutons

Sweet Melon Trio

Orange & Passion Fruit Jus

A smooth Duck Liver Paté

Honey, Apple & Raisin Compote, Melba Toast

Tempura Style King Prawns

Oriental Style Dressing

Sautéed Chicken, Ham & Button Mushrooms

In a White Wine Cream Sauce, Served in a Crisp Puff Pastry

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GRADUATION MAIN COURSES

Roast Sirloin of Irish Beef (100% Top Irish Beef)

Glazed Root Vegetables & Red Wine Jus

Oven Baked Breast of Chicken wrapped with Bacon,

Creamy Colcannon Potato

Roasted fillet of Brill, buttered Green & Yellow Courgette,

Fresh Dill Scented Beurre Blanc

Pan Seared fillet of Salmon,

Basil Potato Purée, chunky Tomato Salsa

Oven Baked Blue Cheese & Caramelised Onion Tartlet (v)

Sun dried Tomatoes, with a Wild Blackberry Relish

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GRADUATION DESSERTS

Hugh invites you to choose from his extensive Dessert Buffet

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Freshly brewed Tea/Coffee

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Price: €25.00

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