

# Sample Graduation Menu

*Slivers of Connemara Smoked Salmon with Celeriac, Apple and Dill Remoulade, Frisee, Shallot and Fennel Salad, Citrus Crème Fraiche*  
*F/CY/S/SP/MK*

*Ardilaun Freshly Prepared Soup*  
*(Please ask your Server for Today's Variety)*

*Roma Tomato, Polenta Crouton, Shaved Fennel and Toasted Pine Nuts with Mixed Leaves, Sherry Tarragon Vinaigrette*  
*MD/SP/N/S/MK/E*

*Char grilled Chicken Breast with Shaved Radish, Red Onions, Cherry Tomato Confit and Caramelised Walnuts, Mixed Leaves, Honey Mustard Dressing*  
*MD/S/N/SP*

*Thyme and Garlic Scented Breast of Turkey on Potato, Smoked Bacon and Scallion Hash, Thyme, Garlic and Tomato Jus*  
*S/SP/MK/CY*

*Penne Pasta Tossed with Forest Mushrooms, Fine Beans, Goats Cheese, Rocket and Sweet Potatoes, Chive Cream*  
*G/S/SP/CY/MK*

*Pan Seared Fillet of Hake on Parsnip Puree, Sautéed Courgettes and Spinach, Chervil, Clam and Dill Cream*  
*F/MD/MK/S/SP/CY*

*Slow Roasted Rib of Beef with Caramelised Onions, Yorkshire Pudding, Madeira, Sage and Pink Peppercorn Jus*  
*SP/CY/S/MK/G*

*Served with*  
*Fresh Market Vegetables and Potatoes*

*Baileys Cheese Cake with Berry Compote and Grand Marnier Mascarpone, Praline Crisp*  
*MK/G/SP/N*

*Warm Sticky Toffee Pudding with Milk Puree, Vanilla Ice Cream and Salt Caramel Sauce*  
*MK/E/G*

*Soft Meringue Roulade Filled with Berry Compote and Irish Mist Cream, Strawberry Ice Cream and Filo Pastry Crisp*  
*E/S/SP/MK*

*Please inform us if you or a member your party, have a food allergy or intolerance.*