

Graduation Lunch Menu

Starters

*Goats Cheese Mousse, Beetroot Salad, Hazelnut Crumb
Cream Soup of the Day
Smoked Mackerel, Fennel Slaw, Dill Mayonnaise
Ardilaun Caesar Salad with Grilled Chicken and Creamy Parmesan Dressing*

Main Courses

*Braised Featherblade of Beef, Mushrooms, Pearl Onions
Supreme of Chicken, Kale, Carrot Puree
Pan-fried Salmon, Celeriac, Shrimp Sauce
Risotto of Spring Vegetables, Aged Parmesan
Roast Leg of Lamb, Pearl Barley, Olive Tapenade*

Served with Fresh Seasonal Market Vegetables and Potatoes

Desserts

*Baileys Chocolate Cheesecake, Caramel Ice-Cream
Classic Tiramisu, Chocolate Ice-Cream
Spiced Apple Crumble, Vanilla Ice-Cream*

Freshly Brewed Tea and Coffee

Price

*Adult - €28.50
Children - €14.50*

NOTES

- *Please inform us if you, or a member of your party, has any food allergy or intolerance*
- *Price inclusive of service charge and VAT*
- *Final numbers must be confirmed at least 48 hours in advance and will be the basis for billing*