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