

Graduation Menu



STARTERS

Potato, Leek & Split Pea Soup with baked breads and Abernathy butter

Salt & Chilli Squid with Chelsea dipping sauces

Chargrilled Chicken Satay Skewers with cashew nut satay sauce, pineapple and coriander

Five Mile Town Goat's Cheese Fritters with beetroot tapenade, golden beetroot and maple glazed walnuts

MAINS

Supreme of Irish Chicken with potato & leek croquette, duck fat carrots and a wild mushroom velouté

Pan Fried Hake with baby potatoes, summer green tomatoes and salsa verde

*6oz Chargrilled Sirloin with duck fat chips, parmesan & rocket salad and black peppercorn cream sauce
(£4 supplement)*

Risotto of Asparagus with peas, chargrilled broccoli and parmesan & garlic bread

DESSERTS

Baked White Chocolate Cheesecake

*Assiette of Local Strawberries
macerated strawberries – strawberry milkshake – ice cream*

Sticky Toffee Pudding with butterscotch sauce and vanilla ice cream

2 Courses £17.95 • 3 Courses £21.95

*with Complimentary glass
of Prosecco for Graduates*

Orsola Prosecco Bottles £15

Food Allergy:

If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.

The
CHELSEA

EST 1997